

COCK & BOTTLE

Pie & Ale House

Starters

Houmous, vegetable crudities, flatbread (ve)	6.95
Crispy salt and pepper squid, Romanesco sauce	7.50
Chestnut and parsnip soup, crispy bacon lardons, crusty bread, Jersey butter	6.00
Smoked salmon Carpaccio, radish, orange, fennel salad	8.75
Char-grilled tender stem, preserved lemon, chilli, toasted seeds, soya yogurt and herb dressing (ve)	7.95 / 12.95

Sandwiches *(lunchtime only)*

Classic Croque Monsieur; smoked ham, Gruyere, spinach, salad garnish	8.95
Breaded fish goujons baguette, shredded lettuce, tartare sauce	8.75
Grilled sirloin steak baguette (served medium-rare), Dijon mayonnaise, confit shallots, rocket	9.95
Spinach wrap with halloumi, baby spinach, hummus, roasted peppers, paprika yoghurt (v)	8.00

Add chips **2.00**

Add a mug of soup **2.50**

Mains

Coq Au Vin Pie – marinated chicken, baby onions, button mushrooms, creamed potato, winter greens, bacon jus	13.95
Spicy vegetable and lentil Shepherd's pie, roasted carrots, winter greens	12.25
8oz Sirloin steak, garlic butter, slow-baked tomato, chips, rocket salad	22.50
Liberation Ale beer battered fish and chips, minted peas, tartare sauce, lemon	13.65
10oz Dingley Dell gammon steak, free-range eggs, chunky chips, piccalilli	13.50
Jersey beef burger, Monterey Jack & traditional burger cheese, brioche bun, Dijon mayo, burger relish, pickles, chips	13.25
Add smoked streaky bacon	1.25
Beyond Meat vegan burger, vegan cheese, rainbow slaw salad, rocket relish, hand-cut chips (ve)	13.75
Grilled market fish, shrimp & preserved lemon brown butter, baby potatoes, tender stem broccoli	16.95

See our
Specials Board for
Today's Pies

Sides

Tender stem broccoli, Romanesco	4.95
Koffman's chunky chips	4.00
Rainbow slaw	3.50
House salad	4.50

Puddings

Hazelnut and cranberry brownie, chocolate sauce, Jersey vanilla ice cream (v)	7.00
Warm spiced sticky pear and date pudding, vegan ice cream (ve)	6.50
Vanilla burnt cream, shortbread biscuit	6.50
Affogato, Jersey vanilla ice cream, espresso shot	4.75



THE BURNT CHEF
PROJECT

13.75 **16.95** The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

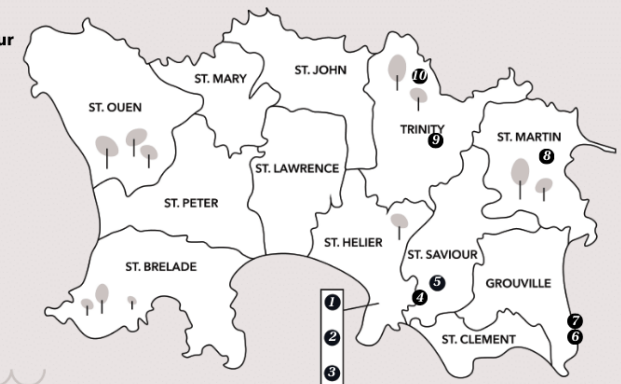
TRACK & TRACE

Paying us a visit? Please take a moment to scan the code and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so. If your phone does not support this please visit this website: <https://bit.ly/cockandbottle>



1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity



OUR SUPPLIERS & PRODUCERS

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order; as not all ingredients can be listed.

Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.

Our fish dishes may contain small bones, please take care.



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