

Le HOCQ INN

Pub & Dining



Pub Snacks & Nibbles (great to share)

Salt and pepper calamari, smoked paprika aioli	5.75	King prawn scampi, lemon mayo	6.25
Garlic flatbread with mozzarella and Cheddar (v)	5.25	Barkham Blue and ham hock croquettes, Liberation Ale mustard	5.95

Share all four snacks - 18.95

Starters

Smoked salmon, shaved fennel and pink grapefruit	8.95
Crispy pork belly, Thai peanut salad	7.95
Today's soup, crusty bread, Jersey butter (v)	5.95
Sautéed chestnut mushrooms with cream and garlic, sourdough toast (v)	7.50

Flatbread Pizza

Our sourdough pizzas are topped with passata sauce, mozzarella and Cheddar (vegan option available with vegan cheese)

Serrano ham, mushroom, red onion, thyme (T)	11.50
Buffalo mozzarella, sunblushed tomatoes, basil (v) (T)	10.25
Artichoke, red pepper, olive, basil (v) (T)	11.50
King prawns, peppers, rocket, chilli oil (T)	12.50
Fancy sharing? Go half and half on any pizza (T)	11.50

Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce (T)	13.65
Chicken Saltimbocca, sautéed potatoes, bitter endive and warm lentil vinaigrette	13.95
Jersey beef burger, Monterey Jack and traditional burger cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T)	13.50
<i>Add smoked sweet-cured streaky bacon</i>	1.25
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand-cut chips (ve) (T)	13.65
Fish pie with lobster bisque sauce, Parmesan mash, buttered peas (T)	15.50
Pan-fried sea bass, chorizo and red pepper risotto, Parmesan	17.95
Roast pork belly, creamed potato, tenderstem, cider and wholegrain mustard sauce	15.50
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.95
Pan-fried gnocchi, baby spinach, walnuts, pesto, Parmesan (v)	13.95
10oz Dingley Dell gammon steak, chips, Happy Hens free-range eggs, piccalilli, rocket salad	13.50
Dry-aged 10oz sirloin steak, hand-cut chips, vine tomato, flat mushroom, rocket	22.00
<i>Add peppercorn sauce or garlic butter</i>	2.00

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

Lunchtime Baguettes

(Only served during lunch service)

Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.95
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.95
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.95
<i>Add Jersey hand-cut chips</i>	2.00
<i>Add a mug of soup</i>	2.50

(T) These dishes are available for takeaway and can be enjoyed at home.

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options. 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.



Sides

Jersey hand-cut chips (ve)	3.95	Liberation Ale-battered onion rings (v)	3.75
Rocket and Parmesan salad (v)	4.25	Seasonal greens, garlic butter (v)	4.25

Puddings

Nutella 'gnocchi' donuts, salted caramel sauce, Jersey vanilla ice cream (v)	6.50
Vanilla burnt cream, short bread biscuit (v)	6.25
Poached pear, cinnamon crumble, blackcurrant sorbet (v)	6.50
NEARLY FULL? Affogato, Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)	4.75
<i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



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 team's welfare and spread the message far and wide. Support our team's 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.



TO ORDER AND PAY JUST SCAN THE QR CODE
AND PUT IN YOUR TABLE NUMBER.



Recycled (FSC) paper & designed for single use only.