

Le HOCQ INN

Pub & Dining

Evening

To Share

Mixed olives, red pepper and tomato hummus, grilled sourdough, beetroot falafel, coconut yoghurt, za'atar (ve) 18.50

Starters

Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander 8.25

Tomato and roasted red pepper hummus, toasted seeds, grilled sourdough (ve) 6.50

Severn & Wye Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill 7.95 / 13.95

Thai prawn salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing 9.95 / 15.95

Sticky chicken wings, Liberation Ale BBQ sauce 7.50

Flatbread Pizzas

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

Serrano ham, mushroom, red onion, thyme 12.95

Buffalo mozzarella, sun blushed tomatoes, basil (v) 11.50

Artichoke, red pepper, olive, basil (v) 12.95

King prawns, peppers, rocket, chilli oil 13.50

Fancy sharing? Go half and half on any pizza 12.95

Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce 14.95

King prawn, tomato and chilli linguine, Jersey brown crab butter, garlic and parsley 17.95

Order a side of our garlic and herb flatbread for mopping up the sauce 4.95

High welfare ribeye of pork, garlic, caper and walnut butter sauce, tender stem broccoli, skin-on fries 18.95

Aubergine, chickpea and tomato curry, coconut yoghurt, summer pea bhaji, coriander chutney, garlic naan (ve) 13.95

Add grilled chicken thigh 3.50

Jersey beef burger, streaky bacon, smoked Cheddar, brioche bun, skin-on fries, slaw 14.50

Market Fish, baby potatoes, tender stem broccoli, brown shrimp & caper butter P.O.A

8oz sirloin steak, slow-roast vine tomato, hand-cut Jersey chips, rocket 24.95

Add peppercorn sauce 2.00

Add Liberation Ale-battered onion rings 3.75

Pie of the day, seasonal greens, proper gravy, your choice of mash or thick cut chips 14.95

Chopped summer salad, beetroot falafel, tomato hummus, tahini dressing, pink onions, za'atar (ve) 12.50

Add halloumi 2.50

Buttermilk fried chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, skin-on fries, slaw 13.50

Try this with our international Gold award winning Liberation IPA, 4.8% abv

Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli 14.95

Green pea and shallot tortelloni, sugar snap peas, vegan feta, mint, crispy onions (ve) 14.50

PLEASE TAKE LOOK AT OUR BOARDS FOR OUR DAILY SPECIALS



Scan the QR
code to order
and pay on
your device

Turn over to order our
sides, puddings and more



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



Sides

Thick-cut chips (ve)	4.00	Garlic flatbread / with cheese	4.95 / 5.95
New season baby potatoes, mint, sea salt (v)	4.00	Seasonal greens, garlic butter (v)	4.00
Skin-on fries (ve)	4.25	Beer-battered onion rings	3.75
Three cheese macaroni, thyme crumb (v)	5.50	Chopped summer salad, tahini, za'atar (ve)	4.25

Puddings

Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	7.00
Jersey strawberry Eton mess, elderflower cream, lavender praline	7.25
Nutella 'gnocchi' donuts, salted caramel sauce, Jersey vanilla ice cream (v)	7.25
Selection of Jersey Ice creams	per scoop 1.70

Affogato, Jersey vanilla ice cream, Espresso shot 4.75
50p from every sale of this dish will be donated to Healing Waves.



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

After Drinks - Ask one of our team members for our selection of after dinner drinks and sparkling wine

Espresso Martini	10.00	Classic Negroni	10.50
Old Fashioned	10.00		

Coffee & Tea - A full range of hot drinks are available. Ask a member of the team for the full listing and prices.

Perhaps try something chilled?

Iced coffee; Illy espresso, milk, maple syrup

Dairy-free milks available

Iced tea; Canton red berry and hibiscus, fresh mint

Liberation Pubs & Bars

We have 18 pubs and bars across the Channel Islands. We are incredibly proud of our unique and eclectic portfolio of pubs and bars, that offer our customers local delicacies. Our team of Chefs collaborate to design, create and develop our award-winning food offering to complement our range of locally brewed beers.

Our Suppliers & Producers.

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers 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.

Jersey Dairy, Fin and Feather, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

Team Rewards - 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 - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes. Our fish dishes may contain small bones, please take care.