

Le HOCQ INN

Pub & Dining

Menu

Pub Snacks

Baked ciabatta, Nocellara olives, cold-pressed rapeseed oil, balsamic vinegar (ve)	4.95
Hand-cut pub chips, house curry sauce (v)	5.50
Pork, sage and onion sausage roll, piccalilli	5.50
Deville whitebait, tartare sauce	5.50

Sharing

Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	18.50
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Starters

Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	7.95
Curried parsnip and red lentil soup, coriander chutney, coconut yoghurt, garlic naan (ve)	6.95
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	7.95/12.95
Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise	8.50

Mains

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	16.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.95
7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
Slow-cooked venison bourguignon, smoked celeriac mash, honey-glazed carrot, parsley and shallot crumb	17.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Butternut squash, butterbean and barley cassoulet, pine nut and sage crumb, kale crisps (ve)	12.95
Curried haddock mac 'n cheese, bhaji scraps, peas and coriander	14.95
Jersey pumpkin gnocchi, wild mushrooms, sage butter, Parmesan, vegetable crisps (v) (veo)	14.95
10oz Sirloin; 28 day dry-aged steak, thick-cut chips, vine tomato, roasted mushroom, watercress	28.95
Add Peppercorn sauce	2.50
Add garlic butter sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Skin on fries, garlic mayo, Italian hard cheese	5.25
Liberation Ale-battered onion rings	4.50	Caesar salad, Parmesan, anchovy dressing	5.50
Seasonal green vegetables, garlic butter	5.50	Garlic buttered ciabatta / with cheese	4.95/6.50

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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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.



Puddings

Dark chocolate and coffee brownie, raspberry sorbet, maple granola (v)	7.95
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	6.95
Bramley apple, blackberry and almond crumble, Jersey Dairy vanilla ice cream or vanilla custard (v) (veo)	7.50
Caramel roasted pineapple, coconut ice cream, passionfruit, lime, pistachio praline (v)(veo)	7.95

Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.50
<i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee! Add three little Biscoff doughnuts	3.50
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v)	5.95
Affogato; vanilla ice cream, illy espresso, Sue's fudge (v)	5.50

Food for thought; 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.

Coffee & Tea

- A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks

- Ask for our range of brandies, whiskies, rums and liqueurs. Some of our favourites:

Espresso Martini / Bulleit Bourbon Old Fashioned / Classic Negroni

We have a range of dessert wines available - please ask for details

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

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, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Jersey Dairy. Vienna Bakery. Easenmyne Ltd. FishWise Seafood. Valley Foods. Fungi Delecti.

Le Petit Menage Farm. Jersey Oyster Company. Pottage Farm Eggs. Stoddart's Scottish Beef.

liberationgroup.com/suppliers-producers

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