

Le
HOCQ INN
Pub & Dining

Nibbles

Pork pie, piccalilli 4.50 Devilled whitebait 5.50 Bread, Gordal olives & olive oil (v) 5.50

Starters

Chicken liver parfait, grilled toast, pink pickled onions, Liberation Ale chutney 7.00
Soup of the day, Jersey butter, sourdough bread (v) 6.00
Calamari rings, Asian slaw salad, chilli sauce 8.00
Stout cured smoked salmon, dill & mustard sauce, pickled fennel 8.50
Roasted beetroot, apple, herby soya yoghurt dressing, horseradish, candied walnut salad (ve) 7.50

Sharing boards

Seafood board; king prawn scampi, calamari rings, devilled whitebait, stout cured smoked salmon 17.50
Baked Camembert; cured meats, round loaf, garlic butter, pickles, red onion marmalade 16.50

Le Hocq moules

Steamed in your choice of sauce and served with sourdough bread	Small / Large
White wine, parsley, garlic, cream	8.00 / 12.00
Ashton Press cider, saffron, garlic, cream	8.00 / 12.75
Lemongrass, ginger, chilli, curried coconut milk	8.00 / 12.75
Add chips	1.75

Sunday roasts

All our roasts are served with roast potatoes, glazed root vegetables, seasonal greens, Yorkshire pudding, carrot puree, cauliflower & leek cheese, red wine gravy

Beef sirloin, served medium rare, horseradish sauce 14.50
Half chicken, sage & onion stuffing 14.50
Jersey fish, white wine & tarragon sauce See specials board

Liberation Group & Butcombe Brewery - Best Food Offer – Publican Awards 2019

(v, ve) Not just for veggies and vegans.

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. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

Le
HOCQ INN
Pub & Dining

Mains

Liberation Ale battered fish, chips, crushed minted peas, tartare sauce	13.00
Jersey beef burger, streaky bacon, cheddar, burger relish, Dijon mayo, brioche bun, chips	14.00
Pumpkin, spinach, pesto, wild mushroom lasagne, garlic flatbread, rocket & tomato salad (v)	12.50
Butternut squash risotto, vegan blue cheese, toasted pine nuts, smoked chilli oil (ve)	12.50

Flatbread pizzas

Garlic & herb flatbread / add grated cheddar & mozzarella	4.50 / 5.50
Cured meats; prosciutto, coppa, grated cheddar & mozzarella, mushroom, red onion	11.00
Wild mushrooms, chicken, grated cheddar & mozzarella, thyme, parmesan	12.00
Chilli salami, chorizo, grated cheddar & mozzarella, peppers, rocket	11.00
Sun blushed tomatoes, grated cheddar, Buffalo mozzarella, basil (v)	10.50
Butternut squash, smoked chilli oil, vegan blue cheese, toasted pine nuts (ve)	10.50
Weekly special; please ask a member of the team	

Sides

Hand cut chips, sea salt (v)	3.75	IPA battered onion rings (v)	3.00
Roast garlic mash (v)	4.00	Rocket & parmesan salad (v)	4.00
Sweet potato fries (v)	4.00	Honey roasted carrots, caraway seeds (v)	3.50
Grilled cabbage, herb butter, crispy onions (v)	3.50		

Puddings & cheese

Sticky toffee & date pudding , toffee sauce, vanilla ice cream (v)	6.00
Cheesecake of the day, please ask a member of staff for details	6.50
Apple & blackberry crumble, vanilla custard (v)	6.00
Triple chocolate brownie, salted caramel ice cream, popcorn (v)	6.00
British cheeses, raisin & walnut toast, oatcakes, chutney & fruits	8.50
Nearly full? Affogato; Jersey Dairy vanilla ice cream, espresso, little biscuit (v)	4.00

(v, ve) Not just for veggies and vegans.

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. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.