

Le
HOCQ INN
Pub & Dining

Lunch

Snacks & Sharing

Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.5
Deville whitebait, tartare sauce	6.5
Sticky chicken wings, Liberation beer-b-que sauce, crispy onions	7.2
Piggy Bits - proper sausage rolls, pigs in blankets, Scotch egg, pork crackling, chips and dips	20.5

Starters

Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve)	7.5
Calamari, five pepper seasoning, roast garlic mayo	8.5
Soup of the season - please ask for details	MP
Cropwell Bishop stilton, date and walnut croquettes, kohlrabi and apple remoulade, watercress (v)	7.9

Sandwiches

Please ask about our 'sandwich of the day'

Ultimate cheese toastie: Coastal Cheddar, vegetarian Parmesan, mozzarella, onions and mustard (v)	9.5
Steak sandwich, sourdough, caramelised onion, horseradish, rocket	15.9
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.5
BLT: smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough	10.9
Add skin-on fries	3.50

Brunch & Light Lunch

Liberation Ale and Cheddar rarebit, smoked ham hock, poached egg, pickled onion salad	11.9
Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress	14.9
Wild mushrooms on sourdough toast, truffled ricotta, fried local egg, gremolata, pecorino (v)	10.9

Burgers

Buttermilk fried chicken burger, chipotle relish, garlic mayo, pickled cucumber, skin-on fries	17.5
Symplicity plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)	17.5
Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries	17.5
Add streaky bacon	2.50

Mains

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	16.9
Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce	18.5
Traditional faggots, smoked parsnip mash, black kale, onion marmalade, proper gravy	14.5
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
170g rump steak, Diane sauce, truffle and parmesan fries, rocket salad	19.9
Black bean chilli bowl, roasted sweet potato, wild rice, avocado, corn chips, tomato salsa (ve)	15.9
Add Buttermilk fried chicken	3.50

Sides

Three cheese mac n' cheese, thyme crumb (v)	6	Thick-cut chips or skin-on fries (ve)	4.9
Seasonal greens, garlic butter (v)	4.9	Liberation Ale-battered onion rings	4.5
Garlic buttered ciabatta / with cheese (v)	4.5/6.5	Garden salad, radish and herbs (ve)	4.5

Puddings & Cheese

Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)	7.5
Little Nutella filled doughnuts, caramelised banana, salted caramel ice cream (v)	7.9
Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	7.5
British artisan cheese, Liberation Ale chutney, cornichons and crackers (v)	11.9

Nearly Full?

Three little Nutella doughnuts (v)	4
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	4.5
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.5

Food For Thought: 50p from every sale of this dish will be donated to Healing Waves



Healing Waves charity enables local individuals with a physical or mental disability to access the ocean in a safe way

Tea and Coffee

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

Dairy-free milks available

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourites...

Tiramisu Espresso Martini
Amaretto Sour
Kahlua Coffee

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.

Suppliers and 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. Fin and Feather. Slaney Valley Beef. Jersey Fudge Pot.

liberationgroup.com/suppliers-producers



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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info - Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergy and calorie information.