

Le
HOCQ INN
Pub & Dining

Sunday

Snacks and 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

Scotch egg of the week	8.5
Calamari, five pepper seasoning, roast garlic mayo	8.5
Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve)	7.5
Cropwell Bishop stilton, date and walnut croquettes, kohlrabi and apple remoulade, watercress (v)	7.9

Le Hocq carvery

*Help yourself to a choice of roast meats including beef, chicken and pork.
As well as a range of seasonal vegetables, roast potatoes, Yorkshire puddings and proper gravy!*

Adults / Kids	19.5/13.9
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Mains

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries	17.5
Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce	18.5
Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	16.9
Black bean chilli bowl, roasted sweet potato, wild rice, avocado, corn chips, tomato salsa (ve)	15.9

Sides

Cauliflower cheese, thyme crumb (v)	4.8	Roast potatoes, aioli, crispy onions (v)	4.3
Thick-cut chips or skin-on fries (ve)	4.9	Seasonal greens, garlic butter (v)	4.9
Garlic buttered ciabatta / with cheese (v)	4.5/6.5	Garden salad, radish and herbs (ve)	4.5

Puddings and 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 Biscoff doughnuts (ve)	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 a team member for gluten-free options.

Allergen Info - 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.

Scan QR code for allergen and calorie information.