

Le HOCQ INN

Pub & Dining

Evening Menu

To Share

House olives, beetroot hummus, grilled pitta, halloumi fries, saffron aioli (v) 18.95

Starters

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

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

Sticky chicken wings, Liberation Ale BBQ sauce 7.95

Chef's soup of the day, Jersey butter, freshly baked bread (v) (veo) 6.50

Mussels, coconut, chilli and lemongrass sauce, grilled sourdough 9.95/17.95

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 15.50

King prawn, tomato and chilli linguine, Jersey brown crab butter, garlic and parsley 16.95

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, fries 18.95

Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve) 13.95

Add grilled chicken thigh 3.50

Jersey beef burger, streaky bacon, smoked Cheddar, brioche bun, fries, slaw 15.50

Catch of the day – ask a member of our team for more details MP

Pie of the day, seasonal greens, proper gravy, your choice of mash or thick cut chips 15.95

Buttermilk fried chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, fries, slaw 14.95

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

Local cider glazed ham, fried Potage farm eggs, thick cut chips, piccalilli 14.95

Potato gnocchi, wild mushroom veloute, miso-roasted mushrooms and chestnuts, gremolata (ve) 14.95

Steaks

Our premium steaks are sourced in Scotland and the West country and served with garlic butter, roasted mushroom, thick cut chips, and watercress

8oz flat iron (served medium-rare) 22.50

8oz sirloin steak 27.95

Add peppercorn sauce 2.50

Add a couple of Liberation Ale battered onion rings 2.50

Please take a 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 pub chips or fries (v)	4.25	Liberation Ale battered onion rings	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95	Seasonal greens, chimichurri	4.50
Three cheese mac n cheese, thyme crumb (v)	6.50	Garlic ciabatta / with cheese (v)	4.95 / 5.95

Puddings

Dark chocolate and espresso brownie, cherry compote, cherry ice cream (v)	7.95
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v)	7.25
Chai latte rice pudding, saffron poached pear, Jersey vanilla ice cream, pistachios (v)	7.25
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine 100ml</i>	6.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	7.95

Nearly Full?...

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
Two scoops of Jersey ice creams with Rossini wafer curls (v)	4.95
Affogato; Jersey vanilla ice cream, Illy espresso, Sue's Jersey fudge (v)	4.95

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.

Add a shot of Amaretto liqueur for the perfect after dinner treat

The Le Hocq Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton served with caramelised onion and apple chutney, cornichons, crackers (v)	10.95
Try a glass of Cockburn's port to go with your cheese	

After Drinks - ask for our range of brandies, whiskies, rums, liqueurs and cocktails

A few of our favourites...

Espresso Martini	10.00	Classic Negroni	10.50
Old Fashioned	10.00		

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

Perhaps one of our seasonal treats?

Black Forest Monbana hot chocolate

Dairy-free milks available

Gingerbread spiced latte

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, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Crete Shellfish, Valley Foods

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 (veo) Vegan option- 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.