

The Black Jug

~ Sunday 25th October 2020 ~

FEW Barrel aged gin with Fevertree Ginger ale 5.80

Silly Moo cider local cider, only 8 cow miles away (500ml) 5.00

Morgans dark rum with Fevertree ginger beer 5.85

Beavertown Neck Oil hops, hops and more hops (1/2pt) 2.80

Starters and Nibbles

Sweet potato, coconut, chilli and lime soup with crusty bread 5.95

Pan fried scallops with pea purée and shredded ham hock 11.95

Prawn cocktail with Marie Rose sauce and buttered seeded bread 8.95

Mezze plate - marinated aubergine and courgette, blush tomatoes, red pepper hummus and flat bread toasts 6.75

Garlic and chilli king prawn 6.75

Nocellara olives 3.95

Hummus with toasted flat bread 4.50

BBQ chicken wings 5.75

Crispy baby squid and sweet chilli sauce 5.95

Crispy vegetable parcels with spiced mango dip 4.95

Pork chipolata with honey and mustard 4.95

Halloumi fries, tomato salsa 5.95

Sunday Roasts and Mains

Roast loin of pork with sage and onion stuffing, apple sauce 14.95/10.95

Braised shoulder of lamb and rosemary gravy 18.95

Butternut squash, barley, cashew and spinach nut roast with vegetable gravy 13.75

(All roasts are served with roast potatoes, seasonal vegetables and gravy)

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 14.95/11.95

Pork sausages with mash, buttered greens and onion gravy 13.95/10.95

Cauliflower, chick pea and squash tagine with lemon and almond cous cous, warm flatbread vg 13.95

Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95

Salmon and smoked haddock fishcake and poached egg with chive and caper sauce 10.95

Sides

Chunky chips 3.95

Garlic bread 3.95

Buttered vegetables 3.95

Green Salad with Lemon Dressing 3.95

Fries 3.95

Garlic bread with cheese 4.25

Cauliflower cheese 3.50

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask for our gluten free menu.

Puddings, Ice Cream and Cheese

Passion fruit and orange cheesecake with blood orange sorbet 6.25

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.75

Crème brûlée with shortbread biscuits 6.75

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.75

Cheshire Farm Ice Cream; choose three scoops from: vanilla, chocolate, strawberry, raspberry ripple and honeycomb 5.85

Cheshire Farm sorbet ; choose three scoops from lemon, lime and mint, raspberry and passion fruit 5.85

2 scoops 3.90 / 1 scoop 1.95

Please ask for vegan flavours

A selection of British farmhouse cheese; Quicques Cheddar, West Country Brie and Barkham Blue served with biscuits, chutney and celery 6.95

Hot Drinks

Selection of tea 2.60

Cafetière coffee per person 2.95

Flat white 2.95

Espresso 2.45

Americano 2.95

Hot chocolate 2.95

Cappuccino 2.95

Latte 2.95

Irish coffee 5.95

Smaller Pudding and Coffee

Choose a mini version of one of our puddings with your choice of regular coffee or tea 6.95

Sticky toffee pudding

Warm chocolate brownie

Toasted Belgian waffle with toffee sauce

Childrens Menu

Garlic bread with cheese 4.25

Garlic bread 3.95

Childrens Mains

Roast beef with all the accompaniments 9.95

Roast pork with all the accompaniments 9.95

Fish fingers with chips 6.75

Sausages with chips or mash and peas 6.75

Beef burger with cheese and chips 6.95

Tomato and basil penne pasta with cheese 5.95

Childrens puddings

Sticky toffee pudding with vanilla ice cream 3.95

Warm chocolate brownie with vanilla ice cream 3.95

Fruit salad with lemon sorbet 3.95

The Black Jug

With Allergen Information

~ Sunday 25th October 2020 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

- FEW Barrel aged gin** with Fevertree Ginger ale £5.80
- Silly Moo cider** local cider, only 8 cow miles away (500ml) £5.00
- Morgans dark rum** with Fevertree ginger beer £5.85
- Beavertown Neck Oil** hops, hops and more hops (1/2pt) £2.80

Starters and Nibbles

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Sweet potato, coconut, chilli and lime soup with crusty bread £5.95
Contains: Gluten, Soya, Milk, Celery, Sesame

Pan fried scallops with pea purée and shredded ham hock £11.95
Contains: Molluscs, Soya, Milk, Celery, Sulphur Dioxide

Prawn cocktail with Marie Rose sauce and buttered seeded bread £8.95
Contains: Gluten, Crustaceans, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Mezze plate - marinated aubergine and courgette, blush tomatoes, red pepper hummus and flat bread toasts £6.75
Contains: Gluten, Sesame, Sulphur Dioxide

Garlic and chilli king prawn £6.75
Contains: Crustaceans, Milk, Sulphur Dioxide

Nocellara olives £3.95
Hummus with toasted flat bread £4.50
Contains: Gluten, Milk, Sesame

BBQ chicken wings £5.75
Contains: Celery, Mustard, Sulphur Dioxide

Crispy baby squid and sweet chilli sauce £5.95
Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Crispy vegetable parcels with spiced mango dip £4.95
Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Pork chipolata with honey and mustard £4.95
Contains: Mustard, Sulphur Dioxide

Halloumi fries, tomato salsa £5.95
Contains: Milk

Sunday Roasts and Mains

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Roast loin of pork with sage and onion stuffing, apple sauce £14.95
Contains: Egg, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb and rosemary gravy £18.95
Contains: Milk, Celery, Sulphur Dioxide

Butternut squash, barley, cashew and spinach nut roast with vegetable gravy £13.75
Contains: Gluten, Nuts, Celery, Sulphur Dioxide

(All roasts are served with roast potatoes, seasonal vegetables and gravy)

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £14.95

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Pork sausages with mash, buttered greens and onion gravy £13.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Cauliflower, chick pea and squash tagine with lemon and almond cous cous, warm flatbread vg £13.95

Contains: Gluten, Nuts, Soya, Celery, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95

Contains: Nuts, Soya

Salmon and smoked haddock fishcake and poached egg with chive and caper sauce £10.95

Contains: Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Sides

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Chunky chips £3.95

Garlic bread £3.95

Contains: Gluten, Milk, Sulphur Dioxide

Buttered vegetables £3.95

Contains: Milk, Sulphur Dioxide

Green Salad with Lemon Dressing £3.95

Contains: Celery, Sulphur Dioxide

Fries £3.95

Garlic bread with cheese £4.25

Contains: Gluten, Milk, Sulphur Dioxide

Cauliflower cheese £3.50

Contains: Milk, Mustard, Sulphur Dioxide

Puddings, Ice Cream and Cheese

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Passion fruit and orange cheesecake with blood orange sorbet £6.25

Contains: Milk, Sulphur Dioxide

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.75

Contains: Egg, Soya, Milk

Crème brûlée with shortbread biscuits £6.75

Contains: Egg, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.75

Contains: Egg, Soya, Milk

Cheshire Farm Ice Cream; choose three scoops from: vanilla, chocolate, strawberry, raspberry ripple and honeycomb
£5.85

Contains: Peanuts, Nuts, Soya, Milk

Cheshire Farm sorbet ; choose three scoops from lemon, lime and mint, raspberry and passion fruit £5.85

Contains: Milk

2 scoops 3.90 / 1 scoop 1.95

Please ask for vegan flavours

A selection of British farmhouse cheese; Quicques Cheddar, West Country Brie and Barkham Blue served with biscuits, chutney and celery £6.95

Contains: Gluten, Egg, Nuts, Milk, Celery, Sulphur Dioxide

Hot Drinks

Selection of tea £2.60

Contains: Egg, Soya, Milk

Cafetière coffee per person £2.95

Contains: Egg, Soya, Milk

Flat white £2.95

Contains: Egg, Soya, Milk

Espresso £2.45

Contains: Egg, Soya, Milk

Americano £2.95

Contains: Egg, Soya, Milk

Hot chocolate £2.95

Contains: Egg, Soya, Milk

Cappuccino £2.95

Contains: Egg, Soya, Milk

Latte £2.95

Contains: Egg, Soya, Milk

Irish coffee £5.95

Contains: Egg, Soya, Milk, Sulphur Dioxide

Smaller Pudding and Coffee

Choose a mini version of one of our puddings with your choice of regular coffee or tea £6.95

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Toasted Belgian waffle with toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Childrens Menu

Garlic bread with cheese £4.25

Contains: Gluten, Milk, Sulphur Dioxide

Garlic bread £3.95

Contains: Gluten, Milk, Sulphur Dioxide

Childrens Mains

Roast beef with all the accompaniments £9.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Roast pork with all the accompaniments £9.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Fish fingers with chips £6.75

Contains: Egg, Fish, Milk

Sausages with chips or mash and peas £6.75

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Beef burger with cheese and chips £6.95

Contains: Gluten, Egg, Soya, Milk

Tomato and basil penne pasta with cheese £5.95

Contains: Milk, Sulphur Dioxide

Childrens puddings

Sticky toffee pudding with vanilla ice cream £3.95

Contains: Egg, Soya, Milk

Warm chocolate brownie with vanilla ice cream £3.95

Contains: Egg, Soya, Milk

Fruit salad with lemon sorbet £3.95