

FOR BOOKINGS AND PARTIES

[t] 01624 663786
[e] bookings@jakspub.com
[w] www.jakspub.com



NIBBLES

FOCACCIA GARLIC BREAD Served with cheesy dip	£6
BREAD & DIPS Crusty bread served with sun-dried tomato oil, balsamic olive oil and marinated olives	£6.5
LITTLE BLOOMER When our special onions are delivered to our kitchens daily they are hand carved by a dedicated bloomologist. Each bloom is cooked until golden and served with our spicy dipping sauce	£5
NACHOS Topped with sour cream, guacamole, homemade salsa then grilled and topped with Manx cheddar	£5.5

SHARERS

NACHOS Topped with sour cream, guacamole, homemade salsa then topped with Manx cheddar and grilled	£8.5
CRISPY LAMB Deep fried fragrant lamb breast with spring onion, cucumber, pancakes and hoisin sauce	£10
CHINESE PLATTER Satay chicken skewers, prawn toast, salt and chilli chicken wings and spring rolls served with sweet chilli and hoisin dip	£12
AMERICAN PLATTER BBQ ribs, onion rings, mozzarella sticks, southern fried chicken strips with BBQ and sour cream dip	£12

STARTERS

FOUR CHEESE MACARONI Topped with crispy bacon	£5
SOUP OF THE DAY Always hot and fresh, served with crusty bread	£5
BAKED GOATS CHEESE TART With red onion chutney and balsamic glaze	£6
HOMEMADE PATE Served with Okell's beer chutney and melba toast	£6.5
GARLIC & CREAM MUSHROOMS Pan fried with garlic butter and herbs in a cream sauce with red leicester and onion crusty bread	£6.5
SATAY CHICKEN SKEWERS With peanut dipping sauce	£6.5

SALT & CHILLI PEPPER CHICKEN WINGS Crispy chicken wings pan fried with peppers, onions and our JAKS house special spice	£6.5
BBQ RIBS Coated in our homemade sticky BBQ sauce	£6.5
SKEWERED CHILLI & GARLIC PRAWNS Skewered king prawns cooked in chilli and garlic oil	£7
JAKS PRAWN COCKTAIL Exactly how it should look!	£7.5
MANX QUEENIES Pan fried queenies with garlic, pancetta, peas and black pudding served with crisp salad greens	£8

THE STEAK EXPERIENCE

Carefully selected, expertly delivered

All our prime, 30 days steaks are cooked to your liking and served with a balsamic glazed tomato and portabella mushrooms along with your choice of side

ALL STEAKS	
OFF THE BONE	ON THE BONE
SIRLOIN 6OZ / 10OZ A delicate flavour balanced with a firmer texture. Recommended medium rare.	T-BONE 16OZ On one side a tender fillet, on the other a flavoursome sirloin, recommended to eat medium rare
RIBEYE 10OZ Bursting with flavour and almost as tender as fillet, recommended medium	LONG BONE TOMAHAWK 22OZ / 24OZ The ultimate ribeye experience and a firm favourite of our master butcher. Recommended medium. Limited availability.
RUMP 6OZ / 10OZ A firm texture and rich flavour, recommended medium	
FILLET 8OZ The most tender steak regarded by many as the premium cut and recommended rare	
WHY NOT MAKE ANY OF OUR STEAKS SIZZLE	
COMBO IT All of the above steaks cooked to perfection and served with a half rack of Ribs covered in our famous bbq sauce with your choice of side	
SURF AND TURF IT SCAMPI TAILS £4 / KINGS PRAWNS £7 All of the above steaks cooked to perfection and served with either breaded scampi tails or a King prawn skewer with your choice of side	

STEAK SAUCES

CUSTOMISE YOUR STEAK

Au poivre, diane, smoked garlic & cream,
wild mushroom & blue cheese,
chilli & garlic 🍷

£2

THE BUTCHER'S GUIDE

Our cattle are reared on a selection of hand picked Manx, British and Irish farms, specially chosen by our own butchers.

We feed our cattle on both grass and grain to produce full-flavoured, quality meat.

Our expert butchers - A&J Quality Butchers hand cut every steak ready for our specially trained chefs to season and grill them to perfection.



A silhouette of a cow with dashed lines indicating the locations of five different cuts of meat, numbered 1 through 5. The locations are: 1. Rump (hindquarters), 2. Sirloin (upper back), 3. Fillet (lower back), 4. Ribeye (ribs), and 5. T-bone (loin).

- 1 Rump
- 2 Sirloin
- 3 Fillet
- 4 Ribeye
- 5 T-bone

CHEF’S SPECIALITIES

BANGERS & MASH 	£12	BBQ CHICKEN & BACON MELT  	£14
Thick pork sausages made by our very own A&J Butchers, topped with crispy leeks and served with vegetables, creamy mash and caramelised red onion gravy		Marinated BBQ chicken topped with BBQ sauce, smoked bacon and grilled manx cheddar and your choice of side	
STEAK & ALE PIE	£12	FULL RACK OF RIBS  	£14
Full pastry pie filled with prime steak with vegetables and a jug of meaty gravy, served with your choice of side		Pork ribs coated in our own special BBQ sauce and your choice of side	
MALAYSIAN CHICKEN CURRY   	£12	STUFFED PORK LOIN 	£14.5
A mild spiced, fruity curry and your choice of side		Stuffed with blue cheese and a cider and mustard jus and your choice of side	
CHICKEN KIEV	£14	BEEF STROGANOFF	£18
Breaded chicken breast filled with garlic butter and your choice of side		Pan fried prime fillet steak in traditional Brandy and Paprika stroganoff sauce, served with fluffy rice	

PRIME BURGERS

With coleslaw and your choice of side

THE PLAIN	£9	CAJUN CHICKEN	£11
Exactly what it says		Blackened cajun spiced chicken served with homemade salsa	
VEGETARIAN HALLOUMI FRITTER	£9	BBQ CHICKEN STACK	£12
With Portobello mushroom and pickled cucumber relish		BBQ chicken, smoked streaky bacon, cheddar cheese and bbq sauce	
CHEESE	£10	PULLED PORK	£12
With grilled Manx cheddar		With glazed pulled pork and grilled cheddar cheese	
CHEESE & BACON	£11	LAMB BURGER	£12
With grilled Manx cheddar and streaky smokey bacon		Handmade lamb burger with a hint of mint, topped with home-made tzatziki and feta cheese	
MEXICAN	£11	THE BIG JAK BURGER	£14
Burger with homemade jalapeno relish topped with nachos & pepperjack cheese		Two of our homemade patties topped with smoked bacon melted cheese and a onion ring with our homemade relish.	
SOUTHERN FRIED CHICKEN BURGER	£11		
Deep fried chicken breast fillet with crisp lettuce and mayo			



OUR QUEST FOR THE PERFECT STEAK



IT ALL STARTS IN THE FIELD	OUR BUTCHERS CAREFULLY HAND CUT EVERY STEAK	WE SEND OUR CHEFS BACK TO SCHOOL
Our cattle are reared on carefully selected Manx, British and Irish farms, chosen by our own butchers. We feed our cattle on both grass and grain to provide fuller and richer flavours to the meat.	The trained eye can cut a steak to perfection, unlike a machine. That's why every one of our 30 day aged prime steaks is hand cut by our expert butchers.	Seasoning, grilling and resting the perfect steak isn't rocket science but it is a science. That's why our chefs don't grill a single steak until they've graduated from our very own dedicated Steak School.

OFF THE GRILL

With your choice of side









LAMB CUTLETS 	£16
Plain or with honey and mint gravy served with vegetables, creamy mash potato and topped with vegetable crisps	
GAMMON  	£14
A 10oz thick cut gammon steak topped with your choice of egg or pineapple	
MEGA MIXED GRILL 	£19
6oz sirloin steak, 5oz gammon, pork chop, sausage and lamb cutlet, topped with an egg	
CAJUN CHICKEN SIZZLER	£15
Marinated chicken on a sizzling skillet with peppers, mushrooms & onion	



Food Standards Agency
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Food allergies and intolerances: Please speak to our staff about the ingredients in your meal when making your order – thank you.

SALADS

CLASSIC CAESAR SALAD 	£10	PLOUGHMAN'S 	£14
Crisp baby gem leaves, herb croutons and parmesan shavings with caesar dressing		Trio of Manx cheese, pickles, sliced apple and A&J Butchers pork pie	
Add chicken	£3	CAJUN SALMON  	£15
NORTH ATLANTIC PRAWN SALAD  	£12	Salmon fillet dusted in Cajun spice on crisp salad and peach dressing with your choice of side	
Juicy prawns with Marie Rose sauce			
GREEK SALAD  	£12.5		
Crisp salad, feta cheese and olives with house dressing			

FISH

GOLDEN SCAMPI 	£12
Breaded whole scampi tails and your choice of side	
TRADITIONAL FISH & CHIPS 	£12
Served with mushy peas and a side of homemade tartar sauce	
ASIAN STYLE HAKE 	£15
Sweet chilli, coriander and lime butter sauce with fluffy rice	
CAJUN SALMON SIZZLER  	£15
Prime Salmon fillet dusted in Cajun spices	

VEGETARIAN

CAULIFLOWER & CHICKPEA MALAYSIAN CURRY    	£12
Coconut based mild, fruity curry with rice	
VEGETARIAN BAKE 	£12
Medley of vegetables in a cheese sauce topped with Parmesan Crumb topping with your choice of side	
MUSHROOM STROGANOFF  	£14
Pan fried closed cup mushrooms finished with brandy, paprika and cream, with fluffy rice	

SIDES & EXTRAS

CORN ON THE COB	£3	MIXED VEGETABLES	£3.5	CREAMY MASH POTATO	£3.5
HOME-MADE ONION BREAD	£3	ONION RINGS	£3.5	HOMEMADE CHIPS	£3.5
JAKS SPECIAL COLESLAW	£3	MAC 'N' CHEESE	£3.5	SWEET POTATO FRIES	£4
HOUSE MIXED SALAD	£3	TOMATO & RED ONION DRESSED SALAD	£3.5	SPIRAL FRIES	£4
FLUFFY RICE	£3.5			JACKET POTATO	£4



 No gluten containing ingredients  Contains nuts  Dairy free  Marked prices are available for 'Junior' portions - ones who are a little old for a child's meal. All £8.5 also available for Seniors.

SERVICE CHARGE NOT INCLUDED

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NIBBLES

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Served with cheesy dip	
BREAD & DIPS	£6.5
Crusty bread served with sun-dried tomato oil, balsamic olive oil and marinated olives	
LITTLE BLOOMER	£5
When our special onions are delivered to our kitchens daily they are hand carved by a dedicated bloomologist. Each bloom is cooked until golden and served with our spicy dipping sauce	
NACHOS	£5.5
Topped with sour cream, guacamole, homemade salsa then grilled and topped with Manx cheddar	

SHARERS

NACHOS	£8.5
Topped with sour cream, guacamole, homemade salsa then topped with Manx cheddar and grilled	
CRISPY LAMB	£10
Deep fried fragrant lamb breast with spring onion, cucumber, pancakes and hoisin sauce	
CHINESE PLATTER	£12
Satay chicken skewers, prawn toast, salt and chilli chicken wings and spring rolls served with sweet chilli and hoisin dip	
AMERICAN PLATTER	£12
BBQ ribs, onion rings, mozzarella sticks, southern fried chicken strips with BBQ and sour cream dip	

STARTERS

FOUR CHEESE MACARONI	£5
Topped with crispy bacon	
SOUP OF THE DAY	£5
Always hot and fresh, served with crusty bread	
BAKED GOATS CHEESE TART	£6
With red onion chutney and balsamic glaze	
HOMEMADE PATE	£6.5
Served with Okell's beer chutney and melba toast	
GARLIC & CREAM MUSHROOMS	£6.5
Pan fried with garlic butter and herbs in a cream sauce with red leicester and onion crusty bread	
SATAY CHICKEN SKEWERS	£6.5
With peanut dipping sauce	

SALT & CHILLI PEPPER CHICKEN WINGS	£6.5
Crispy chicken wings pan fried with peppers, onions and our JAKS house special spice	
BBQ RIBS	£6.5
Coated in our homemade sticky BBQ sauce	
SKEWERED CHILLI & GARLIC PRAWNS	£7
Skewered king prawns cooked in chilli and garlic oil	
JAKS PRAWN COCKTAIL	£7.5
Exactly how it should look!	
MANX QUEENIES	£8
Pan fried queenies with garlic, pancetta, peas and black pudding served with crisp salad greens	

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ALL STEAKS	
OFF THE BONE	ON THE BONE
SIRLOIN 6OZ / 10OZ	T-BONE 16OZ
£14 / 19	£22.5
A delicate flavour balanced with a firmer texture. Recommended medium rare.	On one side a tender fillet, on the other a flavoursome sirloin, recommended to eat medium rare
RIBEYE 10OZ	LONG BONE
£20	TOMAHAWK 22OZ / 24OZ
Bursting with flavour and almost as tender as fillet, recommended medium	£28
RUMP 6OZ / 10OZ	The ultimate ribeye experience and a firm favourite of our master butcher. Recommended medium. Limited availability.
£12 / 16.5	
FILLET 8OZ	
£22.5	
The most tender steak regarded by many as the premium cut and recommended rare	
WHY NOT MAKE ANY OF OUR STEAKS SIZZLE	
£2.5	
COMBO IT	
£6.5	
All of the above steaks cooked to perfection and served with a half rack of Ribs covered in our famous bbq sauce with your choice of side	
SURF AND TURF IT	
SCAMPI TAILS £4 / KINGS PRAWNS	
£7	
All of the above steaks cooked to perfection and served with either breaded scampi tails or a King prawn skewer with your choice of side	

STEAK SAUCES

CUSTOMISE YOUR STEAK

£2

Au poivre, diane, smoked garlic & cream,
wild mushroom & blue cheese,
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STEAK & ALE PIE	£12	FULL RACK OF RIBS  	£14
Full pastry pie filled with prime steak with vegetables and a jug of meaty gravy, served with your choice of side		Pork ribs coated in our own special BBQ sauce and your choice of side	
MALAYSIAN CHICKEN CURRY   	£12	STUFFED PORK LOIN 	£14.5
A mild spiced, fruity curry and your choice of side		Stuffed with blue cheese and a cider and mustard jus and your choice of side	
CHICKEN KIEV	£14	BEEF STROGANOFF	£18
Breaded chicken breast filled with garlic butter and your choice of side		Pan fried prime fillet steak in traditional Brandy and Paprika stroganoff sauce, served with fluffy rice	

PRIME BURGERS

With coleslaw and your choice of side

THE PLAIN	£9	CAJUN CHICKEN	£11
Exactly what it says		Blackened cajun spiced chicken served with homemade salsa	
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With Portobello mushroom and pickled cucumber relish		BBQ chicken, smoked streaky bacon, cheddar cheese and bbq sauce	
CHEESE	£10	PULLED PORK	£12
With grilled Manx cheddar		With glazed pulled pork and grilled cheddar cheese	
CHEESE & BACON	£11	LAMB BURGER	£12
With grilled Manx cheddar and streaky smokey bacon		Handmade lamb burger with a hint of mint, topped with home-made tzatziki and feta cheese	
MEXICAN	£11	THE BIG JAK BURGER	£14
Burger with homemade jalapeno relish topped with nachos & pepperjack cheese		Two of our homemade patties topped with smoked bacon melted cheese and a onion ring with our homemade relish.	
SOUTHERN FRIED CHICKEN BURGER	£11		
Deep fried chicken breast fillet with crisp lettuce and mayo			



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With your choice of side

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GAMMON  	£14
A 10oz thick cut gammon steak topped with your choice of egg or pineapple	
MEGA MIXED GRILL 	£19
6oz sirloin steak, 5oz gammon, pork chop, sausage and lamb cutlet, topped with an egg	
CAJUN CHICKEN SIZZLER	£15
Marinated chicken on a sizzling skillet with peppers, mushrooms & onion	

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Juicy prawns with Marie Rose sauce			
GREEK SALAD  	£12.5		
Crisp salad, feta cheese and olives with house dressing			

FISH

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Breaded whole scampi tails and your choice of side	
TRADITIONAL FISH & CHIPS 	£12
Served with mushy peas and a side of homemade tartar sauce	
ASIAN STYLE HAKE 	£15
Sweet chilli, coriander and lime butter sauce with fluffy rice	
CAJUN SALMON SIZZLER  	£15
Prime Salmon fillet dusted in Cajun spices	

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Pan fried closed cup mushrooms finished with brandy, paprika and cream, with fluffy rice	

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FLUFFY RICE	£3.5			JACKET POTATO	£4

