



**COCK &  
BOTTLE**



# FOOD FESTIVAL

We work closely with our local suppliers and use as many local ingredients and produce as possible, including mushrooms from Fungi Delecti, potatoes and vegetables from Petit Le Marquand Farm, Sue's delicious fudge and some of the island's best seafood and dairy products, as well as our own award-winning beers and ales.

## Pie, Pint & Pudding

Enjoy one of our many pies and puddings with a refreshing pint of Liberation Best Bitter

**£15.95**

### PIE

Pork, leek & apple, in a creamy cider sauce topped with short crust pastry served with buttery mashed potatoes & seasonal greens

Cock & Bottle Coq-au-vin Pie

Tender chicken slow cooked in red wine with button mushrooms & baby onions served with smoky bacon mash & seasonal greens

Cottage Pie with slow-cooked beef brisket & root vegetables topped with buttery mash served with roasted carrots & minted peas

Potato, Cheddar cheese & onion pie served with dressed side salad

### PUDDING

Spotted dick & custard

Chocolate brownie, chocolate sauce, Jersey salted caramel ice cream

Apple & Blackcurrant Crumble, custard

Affogato with Sue's Jersey Fudge



**LIBERATION**  
— PUBS & BARS —

Please ask a member of the team about our gluten free options.

Please always inform a member of the team of any allergies before placing your order as not all ingredients can be listed.

We cannot guarantee total absence of allergens.