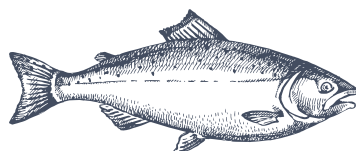


THE CROW'S NEST



SNACKS & NIBBLES

Cheddar and Parmesan puff pastry straws (v)	3.95	King prawn scampi, tartare sauce	5.95
Garlic and herb bread with mozzarella and Cheddar (v)	4.95	Devilled whitebait, Marie Rose sauce	4.95

STARTERS

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Chicken liver pâté, Liberation ale chutney, toast (gfo)	7.50
Today's soup, crusty bread, Guernsey butter (v, gfo)	5.95
Panko-breaded brie, cranberry relish, dressed salad leaves (v)	6.95

MAINS

Liberation ale-battered fish, skinny fries, minted peas, tartare sauce, lemon (T)	13.50
Roasted half Normandy corn-fed chicken, Liberation IPA BBQ sauce glaze, skinny fries, rocket salad (gf) (T)	15.95
Salmon fillet Niçoise salad, French beans, black olives, baby gem, new potatoes, soft boiled egg (gf)	13.50
Chickpea, spinach and sweet potato curry, rice, poppadoms, cauliflower pakora, coriander chutney (ve)	12.50
Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander (T)	15.95
<i>This is delicious washed down with our light and refreshing Liberation Craft Lager</i>	
Guernsey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	16.50
Marinated grilled chicken burger, Monterey Jack cheese, brioche bun, BBQ sauce, aioli, onions (gfo) (T)	12.50
Add smoked streaky bacon	1.00
Guernsey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, skinny fries (gfo) (T)	12.95
Add smoked streaky bacon	1.00
<i>Try pairing this with our award-winning Liberation IPA</i>	
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, skinny fries (ve, gfo) (T)	13.50
Prime 10oz rib eye steak, hand cut chips, vine tomato, flat mushroom, rocket (gf)	21.95
Add garlic butter or peppercorn sauce (gf)	1.50

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

LUNCHTIME BAGUETTES

Add skinny fries (gf)	1.75
Breaded fish goujons, shredded lettuce, tartare sauce	8.25
Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket	9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve)	7.50

SIDES

Skinny fries (ve, gf)	3.75	Seasonal greens, garlic butter (v, gf)	3.50
Three cheese macaroni cheese (v)	4.50	Liberation ale-battered onion rings	3.50
Rocket and Parmesan salad (v, gf)	3.50	Truffle and Parmesan fries (v, gf)	4.50

Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

(T) These dishes are available to take away and enjoy at home.



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PUDDINGS

Triple chocolate brownie, toffee popcorn, Guernsey salted caramel ice cream (v, gf)	6.50
Sticky date toffee pudding, toffee sauce, Guernsey vanilla ice cream, brandy snap (v)	6.50
New York cheesecake, Guernsey strawberries, strawberry sorbet (v)	6.95
Nearly full? Affogato; Guernsey vanilla ice cream, espresso, Guernsey fudge (v, gf)	4.50

RED WINE

Petit Papillon Grenache Rouge Vin de Pays d'Oc <i>Languedoc-Roussillon, France - cherries and blackcurrants</i>	Bottle 18.00 250ml 6.50 175ml 4.75
The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 19.00 250ml 6.85 175ml 5.00
Valdivieso Merlot <i>Rapel Valley, Chile - jammy plum, cocoa and coffee</i>	Bottle 21.00 250ml 7.60 175ml 5.50
Domaine St Jacques Organic Cotes du Rhone Rouge 2018 <i>Rhone Valley, France - raspberry, strawberry and spice</i>	Bottle 22.00
Marques de Caceras Rioja <i>Rhone Valley, France - raspberry, strawberry and spice</i>	Bottle 23.00

Our Favourite

Tilia Malbec <i>Mendoza, Argentina - plum, blackberry and dark chocolate</i>	Bottle 25.00 250ml 9.00 175ml 6.55
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ROSÉ WINE

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 19.00 250ml 6.85 175ml 5.00
The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i>	Bottle 20.00 250ml 7.20 175ml 5.25
Domaine de Pastoure Côtes de Provence <i>Provence, France - perfectly pale rosé with floral aromas</i>	Bottle 22.00

WHITE WINE

The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 18.00 250ml 6.50 175ml 4.75
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 19.00 250ml 6.85 175ml 5.00
Valdivieso Sauvignon Blanc <i>Aconcagua Valley, Chile - refreshing, lemon and lime</i>	Bottle 21.00 250ml 7.60 175ml 5.50
Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	Bottle 22.00
Louis Latour Macon-Lugny <i>Burgundy, France - floral, citrus and apple</i>	Bottle 27.00

Our Favourite

Johnson Estate Sauvignon Blanc <i>Marlborough, New Zealand - passionfruit and grapefruit</i>	Bottle 25.00 250ml 9.00 175ml 6.55
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SPARKLING WINE

Veuve Clicquot Yellow Label Brut NV <i>Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish</i>	Bottle 55.00
Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	200ml 7.00

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