

ALL DAY MENU



BREAKFAST SERVED UNTIL 11.30AM

HUGO'S BREAKFAST: Pork sausage, smoked bacon, free range egg, Stornoway black pudding, flat mushroom, vine tomato	9.50
Smashed avocado, toasted ciabatta, poached eggs, onion and sesame seeds, chilli flakes (v)	8.50
Chorizo and smokey BBQ bean shakshuka, baked eggs, toasted ciabatta	9.50
Eggs Florentine; Jersey asparagus, poached eggs, lemon hollandaise (v)	8.50
Eggs Benedict; smoked streaky bacon, poached eggs, lemon hollandaise	8.95
Eggs Royale; Jersey crab, poached eggs, lemon hollandaise	12.50
Buttermilk pancakes, dried superfruits and seeds, summer berries, Greek yoghurt (v)	7.50
Buttermilk pancakes, smoked streaky bacon, maple syrup	8.50
Maple and oat granola, Greek yoghurt, pineapple, passionfruit, fresh mint (v)	6.95

TAPAS & SHARING

Hummus, vegetable crudités, flatbread (v)	7.50	Honey-roast baby chorizo	7.50
Halloumi fries, paprika yogurt, pomegranate, coriander (v, gf)	7.50	Gordal olives	4.00
Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50	Garlic cheese bread	4.50
Sriracha king prawn tacos, smashed avocado, pico de gallo, pickled vegetables (T)			3 for 8.50

MAINS

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.95
Tagliatelle, walnut and spinach pesto, shallots, cherry tomatoes, Parmesan (v) (T)	11.95
Add grilled chicken breast	2.00
Add king prawn	2.00
Sea bass, herb-crushed Jersey Royals, baby spinach, Jersey asparagus, chive and white wine cream sauce (gf)	15.95
Jersey crab macaroni cheese, Parmesan, mozzarella and Cheddar herb breadcrumb, basil oil (T)	14.25
<i>Try pairing this with our light and refreshing Liberation Craft Lager</i>	
Dry-aged 8oz ribeye steak, skin-on fries, flat mushroom, cherry vine tomato, rocket salad, garlic butter (gf)	19.95

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

BURGERS & SANDWICHES

All served with skin-on fries with rosemary salt

Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles (gfo) (T)	13.75
Marinated grilled chicken burger, Monterey Jack cheese, brioche bun, BBQ sauce, aioli, onions (gfo) (T)	13.75
Beyond Meat vegan burger, vegan cheese, Asian slaw, rocket, tomato, burger relish (ve, gfo) (T)	13.50

Add extras

Smoked streaky bacon	1.00	Smashed avocado (v)	1.50
BBQ pulled pork	2.00	Mac n cheese (v)	1.50

Grilled Philly steak ciabatta, mushroom, confit onions, grilled cheese, mustard, aioli (T)	9.95
Halloumi wrap, roasted peppers, smashed avocado, Asian slaw, chilli sauce (v) (T)	9.50
Slow-cooked pulled pork wrap, Liberation IPA BBQ sauce, mozzarella, confit onions (T)	9.50
Grilled chicken wrap, smoked bacon, Caesar dressing, Parmesan, shredded lettuce (T)	9.95

SALADS

Hugo's Caesar salad

Cos lettuce, garlic croutons, Happy Hens free-range egg, Parmesan, anchovy, Caesar dressing (T)	12.50
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Add to your salad

Grilled chicken breast	2.00	King prawn	2.00
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Thai peanut salad (ve)

Vermicelli noodles, tenderstem broccoli, sugar snaps, avocado, radish, cucumber, peanut dressing (T)	11.50
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(T) These dishes are available to take away and enjoy at home.

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.



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SIDES

Skin-on fries, rosemary salt (ve, gf)	3.50	Sweet potato fries (ve, gf)	4.00
Garlic ciabatta, mozzarella and Cheddar (v)	4.50	Three cheese macaroni cheese (v)	4.50
Rocket and Parmesan salad (v, gf)	3.50	Smokey BBQ beans (ve, gf)	4.00

PUDDINGS

Coconut milk panna cotta, pineapple and mint salsa, passionfruit, mango sorbet (gf)	7.50
Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v, gf)	6.95
New York style cheesecake, Jersey strawberries, strawberry sorbet (v)	6.95
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v, gf)	4.50

RED WINE

The Paddock Shiraz	Bottle 19.00 250ml 6.85 175ml 5.00
<i>Murray Darling, Australia – red berries and peppery spice</i>	
Valdivieso Merlot	Bottle 22.00 250ml 7.95 175ml 5.75
<i>Rapel Valley, Chile – jammy plum, cocoa and coffee</i>	
Domaine St Jacques Organic Cotes du Rhone Rouge 2018	Bottle 22.00 250ml 7.95 175ml 5.75
<i>Rhone Valley, France – raspberry, strawberry and spice</i>	
Marques de Caceras Rioja	Bottle 25.00 250ml 9.00 175ml 6.55
<i>Rioja, Spain – smooth and spicy</i>	

OUR FAVOURITE

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

ROSÉ WINE

La Maglia Rosa Pinot Grigio Blush	Bottle 19.00 250ml 6.85 175ml 5.00
<i>Veneto, Italy – light with red fruit flavours</i>	
The Bulletin Zinfandel Rose	Bottle 20.00 250ml 7.20 175ml 5.25
<i>California, USA – raspberry and watermelon</i>	

WHITE WINE

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 20.00 250ml 7.20 175ml 5.25
<i>Campania, Italy – crisp, fruity and floral</i>	
The Paddock Chardonnay	Bottle 20.00 250ml 7.20 175ml 5.25
<i>South Eastern Australia – juicy peach and tropical fruit</i>	
Valdivieso Sauvignon Blanc	Bottle 22.00 250ml 7.95 175ml 5.75
<i>Aconcagua Valley, Chile – refreshing, lemon and lime</i>	
Louis Latour Macon-Lugny	Bottle 27.00
<i>Burgundy, France – floral, citrus and apple</i>	

OUR FAVOURITE

Johnson Estate Sauvignon Blanc	Bottle 26.00 250ml 9.40 175ml 6.80
<i>Marlborough, New Zealand – passionfruit and grapefruit</i>	

SPARKLING WINE

Veuve Clicquot Yellow Label Brut NV Champagne	Bottle 55.00
<i>Champagne, France – mouthwatering fruit, a splendid mousse and a tremendous finish</i>	
Vitelli Prosecco NV	200ml 7.00
<i>Veneto, Italy – citrus, elderflower and apple</i>	
Belstar Prosecco NV	Bottle 29.00
<i>Prosecco, Italy – citrus, pears, sweet melon</i>	

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