



## PUB SNACKS & NIBBLES

Pork sausage roll, piccalilli Garlic flatbread with mozzarella and Cheddar (v)	3.95 4.95	Breaded fish goujons, tartare sauce King prawn scampi, Marie Rose sauce	4.95 5.95
Share	all fou	r snacks 16.95	
STARTERS			
Salt and pepper calamari, Asian slaw salad, chilli sauce (T)			7.50
Potted chicken, ham and herb terrine, Liberation ale chutney, toast (gfo)			7.50
Today's soup, crusty bread, Jersey butter (v, gfo)			5.95
Baked goat's cheese Waldorf salad, pear, celery, pickled and candied walnuts (v, gf)			6.95
TO SHARE: Rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)			

#### FLATBREAD PIZZA

Our sourdough pizzas are topped with passata sauce, mozzarella and Cheddar (vegan option available with vegan cheese)				
Cured meats; Serrano ham, lomo, mushroom, red onion (T)				
Buffalo mozzarella, sunblushed tomatoes, basil (v) (T)	9.95			
Grilled aubergine, goat's cheese, basil, pine nuts (v) (T)	10.50			
Chilli salami, chorizo, peppers, rocket (T)	11.50			
Sharing your pizza? Go half and half on any pizza (T)	10.95			
MAINS				
Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.50			
Grilled and marinated half chicken, chips, rocket salad, your choice of Liberation IPA BBQ sauce or garlic butter (T)				
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (gfo) (T)				
Add smoked streaky bacon	1.00			
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve, gfo) (T)	13.50			

Fish pie with lobster bisque sauce, Parmesan mash, buttered peas (T)	15.50
Try pairing this with our light and refreshing Liberation Craft Lager	
Grilled aubergine and Jersey tomato salad, cucumber, radishes, bulgur wheat, soft herbs (ve)	10.95
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.50
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad (gf)	12.95
Dry-aged 10oz sirloin steak, garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	20.95

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

# LUNCHTIME BAGUETTES

Rocket and Parmesan salad (v, gf)

Add Jersey hand cut chips			1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)			8.25
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)			9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)		7.50	
SIDES			
Jersey hand cut chips (ve, gf)	3.75	Liberation ale-battered onion rings	3.00
Three cheese macaroni cheese (v)	4.50	Jersey tomato salad, red onion, basil (v, gf)	4.00

Seasonal greens, garlic butter (v, gf)

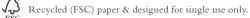
3.50

#### (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.

3.50



<b>PUDDINGS</b> Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v, gf) Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v) New York style cheesecake, Jersey strawberries, strawberry sorbet (v)	5.95 5.95 6.95
NEARLY FULL? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v, gf)	4.50
<b>RED WINE</b> The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i> San Abello Merlot <i>Central Valley, Chile - smooth with plum and coffee notes</i> Monte Clavijo Rioja Tempranillo Tinto Joven	Bottle 18.00   250ml 6.50   175ml 4.75 Bottle 20.00   250ml 7.20   175ml 5.25 Bottle 21.00   250ml 7.60   175ml 5.50
Rioja, Spain - classic, red fruits, pepper Valdivieso Pinot Noir Aconcagua Valley, Chile - cherries and raspberries	Bottle 22.00
OUR FAVOURITE Oscuro Mendoza Malbec Mendoza, Argentina - juicy plum and blackberry	Bottle 23.00   250ml 8.30   175ml 6.05
ROSÉ WINE La Maglia Rosa Pinot Grigio Blush Veneto, Italy - light with red fruit flavours The Bulletin Zinfandel Rose California, USA - raspberry and watermelon	Bottle 18.00   250ml 6.50   175ml 4.75 Bottle 19.00   250ml 6.85   175ml 5.00
WHITE WINE The Paddock Chardonnay South Eastern Australia - juicy peach and tropical fruit San Abello Sauvignon Blanc Central Valley, Chile - gooseberries and lime La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy - crisp, fruity and floral Cap Cette Picpoul de Pinet Languedoc-Roussillon, France - grapefruit, lemon and lime	Bottle 18.00   250ml 6.50   175ml 4.75 Bottle 20.00   250ml 7.20   175ml 5.25 Bottle 20.00   250ml 7.20   175ml 5.25 Bottle 21.00
OUR FAVOURITE Mamaku Sauvignon Blanc Marlborough, New Zealand - gooseberries and tropical fruits	Bottle 22.00   250ml 7.95   175ml 5.75
SPARKLING WINE	

Vitelli Prosecco NV Veneto, Italy - citrus, elderflower and apple

Bottle 21.00 | 200ml 7.00



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