



## PUB SNACKS & NIBBLES (GREAT TO SHARE)

Hand-raised pork pie, piccalilli	4.50	Breaded fish goujons, tartare sauce	4.95
Garlic and herb bread with mozzarella and Cheddar (v)	4.95	Deville whitebait, Marie Rose sauce	4.95

Share all four snacks 16.95

## STARTERS

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Ham hock and pea terrine, Liberation ale chutney, toast (gfo)	6.95
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) 18.50

## MAINS

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.50
St. Mary's ploughman's; pork pie, mature Cheddar, pickles, apples, crusty bread, Jersey butter (T)	11.50
<i>Try pairing this with our award-winning Liberation Best Bitter</i>	
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (gfo) (T)	12.95
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
Chicken schnitzel, lemon and caper brown butter, Jersey Royals, rocket salad	13.50
Liberation IPA BBQ back baby ribs, grilled corn, sweet potato fries, Asian slaw salad (gf) (T)	16.50
Miso-glazed salmon fillet, Asian greens, rice, mushrooms, onion and sesame seeds (T)	14.50
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 8oz rib eye steak, garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	22.50

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

## LUNCHTIME BAGUETTES

Add Jersey hand cut chips	1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.25
Grilled 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	Roasted corn on the cob, chilli butter (v, gf)	3.75
Three cheese macaroni cheese (v)	4.50	Sweet potato fries (ve, gf)	4.00
Rocket and Parmesan salad (v, gf)	3.50	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.



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## PUDDINGS

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v, gf)	5.95
Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v)	5.95
New York style cheesecake, Jersey strawberries, strawberry sorbet (v)	6.95
<b>Nearly full?</b> Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v, gf)	<b>4.50</b>

## RED WINE

The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle <b>17.00</b>   250ml <b>6.15</b>   175ml <b>4.45</b>
San Abello Merlot <i>Central Valley, Chile - smooth with plum and coffee notes</i>	Bottle <b>19.00</b>   250ml <b>6.85</b>   175ml <b>5.00</b>
Monte Clavijo Rioja Tempranillo Tinto Joven <i>Rioja, Spain - classic, red fruits, pepper</i>	Bottle <b>20.00</b>   250ml <b>7.20</b>   175ml <b>5.25</b>
Valdivieso Pinot Noir <i>Aconcagua Valley, Chile - cherries and raspberries</i>	Bottle <b>21.00</b>

## OUR FAVOURITE

Oscuro Mendoza Malbec <i>Mendoza, Argentina - plum, blackberry and dark chocolate</i>	Bottle <b>22.00</b>   250ml <b>7.95</b>   175ml <b>5.75</b>
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## ROSÉ WINE

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle <b>17.00</b>   250ml <b>6.15</b>   175ml <b>4.45</b>
The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i>	Bottle <b>18.00</b>   250ml <b>6.50</b>   175ml <b>4.75</b>

## WHITE WINE

The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle <b>17.00</b>   250ml <b>6.15</b>   175ml <b>4.45</b>
San Abello Sauvignon Blanc <i>Central Valley, Chile - gooseberries and lime</i>	Bottle <b>19.00</b>   250ml <b>6.85</b>   175ml <b>5.00</b>
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i>	Bottle <b>19.00</b>   250ml <b>6.85</b>   175ml <b>5.00</b>
Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	Bottle <b>20.00</b>

## OUR FAVOURITE

Mamaku Sauvignon Blanc <i>Marlborough, New Zealand - gooseberries and tropical fruits</i>	Bottle <b>22.00</b>   250ml <b>7.95</b>   175ml <b>5.75</b>
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## SPARKLING WINE

Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	Bottle <b>21.00</b>   200ml <b>6.50</b>
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