



## SMALL PLATES & NIBBLES

*(Great to share)*

Halloumi fries, paprika soya yogurt, pomegranate (v, gf)	7.50
Garlic and herb bread with mozzarella and Cheddar (v) (T)	4.95
King prawn scampi, paprika aioli	6.95
Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50

## SHARING DISHES

Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
Fried chicken wings, celery, blue cheese dip (T)	regular 7.95   large 12.50
Choose your sauce – Buffalo hot sauce, Korean BBQ or Liberation IPA BBQ	
Vegan baked nachos (ve, gf) (T)	9.50
Tortilla chips, vegan cheese, jalapenos, corn salsa, smashed avocado, paprika soya yogurt	

## LUNCHTIME BAGUETTES

*Add Jersey hand cut chips 1.75*

King prawn scampi, shredded lettuce, paprika aioli (T)	8.50
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

## WHITE HORSE ROTISSERIE GRILL

Garlic, lemon and herb marinated half chicken,	13.95
Jersey hand cut chips, grilled corn, Asian slaw salad (T)	
Liberation IPA BBQ back baby ribs, grilled corn, sweet potato fries, Asian slaw salad (T)	17.50
Ribs & chicken combo (T)	16.50
Half rack of Liberation IPA BBQ ribs, quarter rotisserie chicken, chips, grilled corn, Asian slaw salad	

*Add sauce to your chicken! Buffalo hot, thyme gravy, Korean BBQ or Liberation IPA BBQ*

## MAINS

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.50
Jersey beef burger, Monterey Jack, brioche bun, Dijon mayo, burger relish, pickles, chips (gfo) (T)	12.95
	Add smoked streaky bacon 1.00
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, chips (ve, gfo) (T)	13.50
Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander (T)	16.50
<i>Try pairing this with our award-winning Liberation Craft Lager</i>	
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
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!**

## SIDES

Jersey hand cut chips (ve, gf)	3.75	Jersey tomato salad, red onion, basil (ve, gf)	4.00
Three cheese macaroni cheese (v)	4.50	Roasted corn on the cob, chilli butter (v, gf)	3.75
Rocket and Parmesan salad (v, gf)	3.50	Sweet potato fries (ve, gf)	4.00

(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

<i>Nearly full?</i> Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v, gf)	4.50
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## RED WINE

<b>THE PADDOCK SHIRAZ</b> <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 17.00   250ml 6.15   175ml 4.45
<b>SAN ABELLO MERLOT</b> <i>Central Valley, Chile - smooth with plum and coffee notes</i>	Bottle 19.00   250ml 6.85   175ml 5.00
<b>MONTE CLAVIJO RIOJA TEMPRANILLO TINTO JOVEN</b> <i>Rioja, Spain - classic, red fruits, pepper</i>	Bottle 20.00   250ml 7.20   175ml 5.25
<b>VALDIVIESO PINOT NOIR</b> <i>Aconcagua Valley, Chile - cherries and raspberries</i>	Bottle 21.00   250ml 7.60   175ml 5.50

*Our Favourite*

<b>OSCURO MENDOZA MALBEC</b> <i>Mendoza, Argentina - juicy plum and blackberry</i>	Bottle 22.00   250ml 7.95   175ml 5.75
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## ROSÉ WINE

<b>LA MAGLIA ROSA PINOT GRIGIO BLUSH</b> <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 17.00   250ml 6.15   175ml 4.45
<b>THE BULLETIN ZINFANDEL ROSE</b> <i>California, USA - raspberry and watermelon</i>	Bottle 18.00   250ml 6.50   175ml 4.75

## WHITE WINE

<b>THE PADDOCK CHARDONNAY</b> <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 17.00   250ml 6.15   175ml 4.45
<b>SAN ABELLO SAUVIGNON BLANC</b> <i>Central Valley, Chile - gooseberries and lime</i>	Bottle 19.00   250ml 6.85   175ml 5.00
<b>LA MAGLIA ROSA PINOT GRIGIO IGT PROVINCIA DI PAVIA</b> <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 19.00   250ml 6.85   175ml 5.00
<b>CAP CETTE PICPOUL DE PINET</b> <i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	Bottle 20.00   250ml 7.20   175ml 5.25

*Our Favourite*

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

<b>VITELLI PROSECCO NV</b> <i>Veneto, Italy - citrus, elderflower and apple</i>	200ml 6.50
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