ALL DAY MENU



TAPAS & SHARING

Hummus, vegetable crudités, flatbread (v)	7.50
Halloumi fries, paprika yogurt, pomegranate, coriander (v, gf)	7.50
Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Honey-roast baby chorizo	7.50

Korean style chicken wings with sesame, chilli and spring onion7.95Crisp pork belly bites with spiced apple sauce7.50Cured meats, cornichons, Gordal olives and breadsticks9.00

Sriracha king prawn tacos, smashed avocado, pico de gallo, pickled vegetables (T) 3 for 8.75

MAINS

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)				
Tagliatelle, walnut and spinach pesto, shallots, cherry tomatoes, Parmesan (v) (T)			11.95	
Add grilled chicken breast			2.00	
Add king prawn			2.55	
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	
Try pairing this with our light and refreshing Liberation Craft Lager				
Dry-aged 8oz ribeye steak, skin-on fries, flat mushroom, cherry vine tomato, rocket salad, garlic butter (gf)			21.00	
Malay style vegetable curry with rice and shrimp crackers			12.50	
Hugo's Cassoulet – tomato and bean stew with slow cooked chicken leg and pork sausage			14.00	
BURGERS				
All served with skin-on fries with rosemary salt		errelich sickles (sfs) (T)	13.75	
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles (gfo) (T)				
Marinated grilled chicken burger, Monterey Jack cheese, brioche bun, BBQ sauce, aioli, onions (gfo) (T)				
Beyond Meat vegan burger, vegan cheese, Asian slaw, rocket, tomato, burger relish (ve, gfo) (T) Add extras				
Smoked streaky bacon	1.00	Smashed avocado (v)	1.50	
BBQ pulled pork	2.00	Mac n cheese (v)	1.50	
SALADS				
Hugo's Caesar salad		Pan-fried Salmon salad		
Cos lettuce, garlic croutons, Happy Hens free-range egg,		Fennel, orange, pecan and rocket salad, citrus dressing	13.00	
Parmesan, anchovy, Caesar dressing (T)	12.50			
Thai peanut salad (ve)		Panko crusted goat's cheese salad (v)		
Vermicelli noodles, tenderstem broccoli, sugar snaps,		Dressed leaves, radish, beetroot, pomegranate	11.50	
avocado, radish, cucumber, peanut dressing (T)	11.50			
Add to your salad				
Grilled chicken breast	2.00	King prawn	2.55	
· · · · · · · · · · · · · · · · · · ·				

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

12 TIL 5 SANDWICHES

Grilled Philly steak ciabatta, mushroom, confit onions, grilled cheese, mustard, aioli (T)	9.95
Halloumi wrap, roasted peppers, smashed avocado, Asian slaw, chilli sauce (ve) (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

(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.





SIDES Skin-on fries, rosemary salt (ve, gf) Garlic ciabatta, mozzarella and Cheddar (v) Rocket and Parmesan salad (v, gf)	3.50 4.50 3.50	Sweet potato fries (ve, gf) Three cheese macaroni cheese Smokey BBQ beans (ve, gf)	(v) 4.00 4.50 4.00
PUDDINGS Coconut milk panna cotta, pineapple and mint salsa, passionfru Triple chocolate brownie, toffee popcorn, Jersey salted caramel Bailey's creme brulee, shortbread biscuit (v)			6.95 6.95 6.95
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey	v fudge (v	, gf)	4.00
RED WINE The Paddock Shiraz Murray Darling, Australia - red berries and peppery spice Valdivieso Merlot Rapel Valley, Chile - jammy plum, cocoa and coffee Domaine St Jacques Organic Cotes du Rhone Rouge 2018 Rhone Valley, France - raspberry, strawberry and spice Marques de Caceras Rioja Rioja, Spain - smooth and spicy			Bottle 19.00 250ml 6.85 175ml 5.00 Bottle 22.00 250ml 7.95 175ml 5.75 Bottle 22.00 250ml 7.95 175ml 5.75 Bottle 25.00 250ml 9.00 175ml 6.55
OUR FAVOURITE Tilia Malbec Mendoza, Argentina – plum, blackberry and dark chocolate			Bottle 25.00 250ml 9.00 175ml 6.55
ROSÉWINE La Maglia Rosa Pinot Grigio Blush Veneto, Italy – light with red fruit flavours The Bulletin Zinfandel Rose California, USA – raspberry and watermelon			Bottle 19.00 250ml 6.85 175ml 5.00 Bottle 20.00 250ml 7.20 175ml 5.25
WHITE WINE La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy – crisp, fruity and floral The Paddock Chardonnay South Eastern Australia – juicy peach and tropical fruit			Bottle 20.00 250ml 7.20 175ml 5.25 Bottle 20.00 250ml 7.20 175ml 5.25
Valdivieso Sauvignon Blanc Aconcagua Valley, Chile – refreshing, lemon and lime Louis Latour Macon-Lugny Burgundy, France – floral, citrus and apple			Bottle 22.00 250ml 7.95 175ml 5.75 Bottle 27.00
OUR FAVOURITE Johnson Estate Sauvignon Blanc Marlborough, New Zealand – passionfruit and grapefruit			Bottle 26.00 250ml 9.40 175ml 6.80
SPARKLING WINE Veuve Clicquot Yellow Label Brut NV Champagne Champagne, France – mouthwatering fruit, a splendid mousse Vitelli Prosecco NV	e and a tr	emendous finish	Bottle 55.00 200ml 7.00

Bottle **29.00**

BEST FOOD OFFER WINNERS ~ 2019 & 2020 ~

Veneto, Italy – citrus, elderflower and apple Belstar Prosecco NV

Prosecco, Italy - citrus, pears, sweet melon

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.