

HORS D'OEUVRES



LES ENTRÉES



LES SPÉCIALITÉS

Steak & frites

Grilled sliced bavette, served pink, pommes frites, your choice of Roquefort or garlic butter
Try pairing this with our award-winning Liberation IPA

14.95

Chicken Holstein

Chicken Schnitzel topped with caper butter and fried egg, pomme frites, chicken salt, green salad

Niçoise salad
Salmon fillet, French beans, black olives,
tomatoes, baby gem lettuce, new potatoes,
poached egg (T)

Dix Neuf short rib beef bourguignon 14.75 Short rib slow cooked with red wine, bacon and mushroom served with creamed potato and glazed carrots

Provençal fish pie 14.50 Cod, salmon, prawns and mussels in shellfish sauce

with Parmesan mash and French beans

Chicken cassoulet 13.95

Butter bean and tomato casserole with confit chicken and pork sausage topped with garlic bread crumbs

Spinach and Roquefort crêpes
Mushrooms, confit onions, crème fraîche,
with dressed rocket salad (v) (T)

LES FAVORIS ANGLAIS

Liberation Ale-battered fish and chips B.50 Lemon, tartare sauce, crushed minted peas (T)

Guernsey crab linguini
King prawn, chilli, garlic, parsley, white wine (T)

Smoked haddock and spring onion fishcake 13.25

Creamed spinach and poached egg

Malaysian seafood curry

White rice, shrimp crackers, crispy shallots,

coriander (T) This is delicious washed down with our light and refreshing Liberation Craft Lager

Caesar salad 12.50

Grilled chicken, baby gem lettuce, Caesar dressing, garlic croutons, Parmesan (T)

Dix Neuf beef burger 13.50

Guernsey beef patty, smoked bacon, French cheese, Dijon mayo, tomato relish, pickles, baby gem lettuce, in a toasted brioche bun, pommes frites (T)

Dix Neuf vegan burgerBeyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, toasted vegan brioche bun, pommes frites (ve) (T)

SIDE DISHES

Guernsey tomato salad, red onion, basil (ve) 4.50

Garlic bread / garlic bread with cheese (v) 3.95 / 4.75

Pommes frites, sea salt (ve) (T) 3.95

Buttered greens (v) 3.95

Rocket and Parmesan salad (v) 3.50

French bread, salted Guernsey butter (v) 3.95

Allergen Info

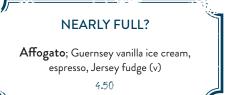
(v) Veggie friendly (ve) Vegan friendly. Ask our manager about gluten friendly dishes.

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.



Dix Neuf Peach Melba

Red wine and rosemary poached peach halves, Guernsey vanilla ice cream, raspberry coulis and crushed Amaretti biscuits



Cointreau crème brûlée 6.75 with almond biscuits (v)

Guernsey Gâche bread 'n' butter pudding Vanilla ice cream (v) 6.75

Crêpes au chocolat praliné6.75 Banana, chocolate sauce, Guernsey

vanilla ice cream (v)

Guernsey ice creams per scoop 1.75
Wafer biscuits (v)

MILKSHAKES

Thick milkshake made with real dairy ice cream

Chocolate, strawberry or vanilla

Small 2.30

Large 3.90

WINES

Sparkling Wine

Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple 200ml 7.00

Veuve Clicquot Yellow Label Brut NV

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish Bottle 55.00

Rosé Wine

La Maglia Rosa Pinot Grigio Blush

Veneto, Italy - light with red fruit flavours Bottle 19.00 | 250ml 6.85 | 175ml 5.00

The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon Bottle 20.00 | 250ml 7.20 | 175ml 5.25

Domaine de Pastoure Cotes de Provence

Provence, France - pale rosé with floral aromas Bottle 22.00



White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit Bottle 18.00 | 250ml 6.50 | 175ml 4.75

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral Bottle 22.00 | 250ml 7.20 | 175ml 5.20

Valdivieso Sauvignon Blanc

Aconcagua Valley, Chile - refreshing, lemon and lime Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Cap Cette Picpoul de Pinet

Languedoc-Roussillon, France - grapefruit, lemon and lime

Bottle 22.00

Louis Latour Macon-Lugny

Burgundy, France - floral, citrus and apple Bottle 27.00

Red Wine

Petit Papillon Grenache Rouge Vin de Pays d'Oc

Languedoc-Roussillon, France - blackcurrant, cherry and violet
Bottle 18.00 | 250ml 6.50 | 175ml 4.75

The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice Bottle 19.00 | 250ml 6.85 | 175ml 5.00

Valdivieso Merlot

Rapel Valley, Chile - jammy plum, cocoa and coffee Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Domaine St Jacques Organic Cotes du Rhone Rouge 2018

Rhone Valley, France - raspberry, strawberry and spice
Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Marques de Caceras Rioja

Rioja, Spain - smooth and spicy Bottle 25.00

Our Favourite

Johnson Estate Sauvignon Blanc

Marlborough, New Zealand - passionfruit and grapefruit

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



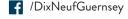
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