



### Snacks & Nibbles (great to share)

Garlic and herb bread with mozzarella and Cheddar (v)	4.75
Crispy salt and pepper squid, Asian slaw salad, chilli sauce (T)	7.50
Halloumi fries, paprika yoghurt, pomegranate, coriander (v)	7.50
Fried chicken wings, celery, blue cheese dip (T)	regular 7.95 / large 12.50
<i>Choose your sauce – Buffalo hot sauce, Korean BBQ or Liberation IPA BBQ</i>	

### Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce, lemon (T)	13.50
10oz Dingley Dell gammon steak, Happy Hens free-range eggs, chunky chips, piccalilli	12.95
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, chips (T)	12.95
<i>Add smoked streaky bacon</i>	1.00
Smoked haddock and spring onion fishcake, creamed spinach and poached egg	12.50
Cock & Bottle Caesar salad; baby gem, bacon, garlic croutons, Parmesan, Caesar dressing	10.25
<i>Add chicken</i>	2.95
Cock & Bottle pie of the day, chive mash, seasonal greens (T)	12.95

### Sandwiches

Classic croque monsieur; smoked ham, Gruyere, spinach, salad garnish (T)	8.50
Breaded fish goujons baguette, shredded lettuce, tartare sauce (T)	8.25
Grilled sirloin steak baguette (served medium-rare), Dijon mayonnaise, confit shallots, rocket (T)	9.50
Smashed avocado baguette, Asian slaw, roasted peppers, chilli jam, vine tomatoes, toasted seeds (ve) (T)	7.50
Spinach wrap with halloumi, baby spinach, hummus, roasted peppers, paprika yoghurt (v) (T)	7.50
<i>Add chips</i>	1.75
<i>Add soup of the day</i>	1.50

### Sides

Chunky chips (ve)	3.75	Rocket and Parmesan salad (v)	3.50
Seasonal greens, garlic butter (v)	3.50	Liberation ale-battered onion rings	3.00

(T) These dishes are available to take away and enjoy at home.

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options.

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.**



Recycled (FSC) paper & designed for single use only.

## Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	5.95
Blackberry and apple crumble with custard	5.95
Selection of Jersey ice cream and sorbet (v)	per scoop 1.50
<b>Nearly full?</b> Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)	4.50
<i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i>	



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Red Wine

### The Paddock Shiraz

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

### San Abello Merlot

Central Valley, Chile - smooth with plum and coffee notes Bottle 21.00 | 250ml 7.55 | 175ml 5.50

### Monte Clavijo Rioja Tempranillo Tinto Joven

Rioja, Spain - classic, red fruits, pepper Bottle 22.00 | 250ml 7.95 | 175ml 5.75

### Valdivieso Pinot Noir

Aconcagua Valley, Chile - cherries and raspberries Bottle 23.00

#### Our favourite

##### Oscuro Mendoza Malbec

Mendoza, Argentina - juicy plum and blackberry Bottle 24.00 | 250ml 8.65 | 175ml 6.30

## 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

## White Wine

### The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit Bottle 19.00 | 250ml 6.85 | 175ml 5.00

### San Abello Sauvignon Blanc

Central Valley, Chile - gooseberries and lime Bottle 21.00 | 250ml 7.55 | 175ml 5.50

### La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral Bottle 21.00 | 250ml 7.55 | 175ml 5.50

### Cap Cete Picpoul de Pinet

Languedoc-Roussillon, France - grapefruit, lemon and lime Bottle 22.00

#### Our favourite

##### Mamaku Sauvignon Blanc

Marlborough, New Zealand - gooseberries and tropical fruits Bottle 23.00 | 250ml 8.30 | 175ml 6.00

## Sparkling Wine

### Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple Bottle 24.00 | 200ml 7.50

## TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.  
If your phone does not support this please visit this website: <https://bit.ly/cockandbottle>

