

ALL DAY MENU



TAPAS & SHARING

Gordal olives (T)	4.95	Sauté chorizo, squid, and prawns, shallots, garlic, white wine	8.95
Hummus, vegetable crudités, foccacia (ve)	7.50	Red curry chicken wings with lime yogurt cooler, chilli, coriander (T)	8.25
Halloumi bites, pineapple, chilli & ginger relish, pomegranate (v)	7.75	Jackfruit Kofta, aquafaba lemon mayo, tamarind, spring onions (ve)	7.95
Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50		
Chicken liver parfait, Black Forest chutney, toasted croutes	7.95		

MAINS

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.95
Linguine, spinach, cherry tomatoes, pine nuts, Parmesan with chilli and garlic (v) (T)	11.95
	Add grilled chicken breast 3.00
	Add king prawn 4.50
	16.95
Bouillabaisse, traditional Provencal style fish stew with cod, prawns, squid, mussels, Jersey Royals & fresh herbs, served with sourdough	
Dingley Dell Pork Rib eye, rosemary potatoes, piquillo peppers, buttered kale, caramelised onions, cider cream sauce (T)	15.95
<i>Try pairing this with our light and refreshing Liberation Ale</i>	
Sea bass, herb-crushed Jersey Royals, baby spinach, Jersey asparagus, chive and white wine cream sauce	15.95
Burnt aubergine, Harissa roasted carrots, fennel & lentils	13.00
Dry-aged 10oz sirloin steak, skin-on fries, cherry tomatoes, watercress, garlic butter	23.00
Seared salmon, herb couscous, green beans, lemon yogurt, toasted almonds	13.95
Slow-cooked beef short ribs cooked in ginger beer, kimchi, spring onion, truffle parmesan fries (T)	17.50

BURGERS

All served with skin-on fries

Jersey beef burger	13.75
Monterey Jack & traditional burger cheese, toasted bun, Dijon mayo, burger relish, tomato, baby gem, pickles (T)	
Marinated grilled chicken burger	13.75
Monterey Jack cheese & traditional burger cheese, toasted bun, Korean BBQ sauce, aioli, tomato, baby gem, red onions (T)	
Beyond Meat vegan burger	13.75
vegan cheese, rainbow slaw, roasted courgette, tomato, baby gem, burger relish (ve) (T)	
Add extras	
	Smoked streaky bacon 1.00
	BBQ pulled pork 2.00

SALADS

Thai peanut salad (ve)	12.00
Vermicelli noodles, beansprouts, bamboo shoots, sugar snaps, radish, cucumber, peanut dressing (T)	
	Add grilled chicken breast 3.00
	Add king prawn 4.50
	12.50
Panko crusted goat's cheese salad, dressed leaves, radish, pear, pomegranate (v)	

LIGHT BITES (LUNCHTIMES ONLY)

All served with skin-on fries

Wraps	
Marinated chicken, tzatziki, tomato, crisp lettuce, onion (T)	10.00
Halloumi wrap, roasted courgettes, peppers, aubergine, baby gem, chilli jam (ve) (T)	9.50
Slow-cooked pulled pork wrap, Korean BBQ sauce, Monterey Jack cheese, confit onions (T)	9.65
On sourdough toast	
Sauté chicken & chorizo, kimchi, piquillo peppers, shredded lettuce (T)	10.50
Seared steak (cooked medium), confit onion, watercress, Blue cheese, Black Forrest chutney	10.50

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

(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.



SIDES

Truffle and parmesan fries	4.25	Sweet potato fries (ve)	4.00
Garlic foccacia, mozzarella and Cheddar (v)	4.50	Sauté green beans and asparagus, garlic oil, almonds (ve)	4.50
Garden salad; dressed leaves, tomato, cucumber, radish, spring onion (v)	4.00	Jersey Royals, parsley butter (v)	4.00

PUDDINGS

Lemon & raspberry posset, shortbread			6.75
Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)			7.00
Poached pear, cinnamon crumble, blackcurrant sorbet (v)			7.00
Selection of Jersey Dairy ice cream		per scoop	1.60
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v) <i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>			4.25



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	Bottle 20.00 250ml 7.20 175ml 5.25
<i>Murray Darling, Australia – red berries and peppery spice</i>	
Valdivieso Merlot	Bottle 23.00 250ml 8.30 175ml 6.00
<i>Rapel Valley, Chile – jammy plum, cocoa and coffee</i>	
Domaine St Jacques Organic Cotes du Rhone Rouge 2018	Bottle 23.00 250ml 8.30 175ml 6.00
<i>Rhone Valley, France – raspberry, strawberry and spice</i>	
Marques de Caceras Rioja	Bottle 26.00 250ml 9.35 175ml 6.80
<i>Rioja, Spain – smooth and spicy</i>	

OUR FAVOURITE

Tilia Malbec	Bottle 26.00 250ml 9.35 175ml 6.80
<i>Mendoza, Argentina – plum, blackberry and dark chocolate</i>	

ROSÉ WINE

La Maglia Rosa Pinot Grigio Blush	Bottle 20.00 250ml 7.20 175ml 5.25
<i>Veneto, Italy – light with red fruit flavours</i>	
The Bulletin Zinfandel Rose	Bottle 21.00 250ml 7.55 175ml 5.50
<i>California, USA – raspberry and watermelon</i>	

WHITE WINE

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 21.00 250ml 7.55 175ml 5.50
<i>Campania, Italy – crisp, fruity and floral</i>	
The Paddock Chardonnay	Bottle 21.00 250ml 7.55 175ml 5.50
<i>South Eastern Australia – juicy peach and tropical fruit</i>	
Valdivieso Sauvignon Blanc	Bottle 23.00 250ml 8.30 175ml 6.00
<i>Aconcagua Valley, Chile – refreshing, lemon and lime</i>	
Louis Latour Macon-Lugny	Bottle 28.00
<i>Burgundy, France – floral, citrus and apple</i>	

OUR FAVOURITE

Johnson Estate Sauvignon Blanc	Bottle 27.00 250ml 9.75 175ml 7.05
<i>Marlborough, New Zealand – passionfruit and grapefruit</i>	

SPARKLING WINE

Veuve Clicquot Yellow Label Brut NV Champagne	Bottle 59.00
<i>Champagne, France – mouthwatering fruit, a splendid mousse and a tremendous finish</i>	
Vitelli Prosecco NV	200ml 7.50
<i>Veneto, Italy – citrus, elderflower and apple</i>	
Belstar Prosecco NV	Bottle 29.00
<i>Prosecco, Italy – citrus, pears, sweet melon</i>	

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/HugosJE>

