

Pub Snacks

Honey glazed spiced chorizo, coriander aioli	5.95	Garlic and cheese bread with fresh parsley	4.95
Liberation battered Monkfish bites, green chilli & ginger dressing	7.25	Baked cheese Nachos, Nduja sausage, jalapenos, sour cream	5.95

Share all four snacks 16.95

Starters

Scottish smoked salmon, horseradish crème fraiche, dill & cucumber salad (T)	8.95
Smoked ham hock and pistachio terrine, piccalilli, toasted sourdough	7.65
Today's soup, crusty bread, Jersey butter	5.95
Burrata, orange, pine nuts, green leaves, honey dressing	8.95
Salt & pepper calamari, Asian slaw, chilli, soy & ginger dipping sauce (T)	7.95
Beetroot carpaccio, black olive, vegan pesto, pine nuts, dressed rocket (ve)	7.95

To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.95
Cured meats selection, olives & cornichons, extra virgin olive oil, crusty bread	10.95 / 17.95

Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce, lemon (T)	
Beef & Liberation ale pie, seasonal greens, mashed or chipped potatoes, gravy	13.50
Jersey beef burger, Monterey Jack & traditional burger cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T) Add smoked streaky bacon Try pairing this with our award-winning Liberation IPA	13.75 <i>i</i> 1.25
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve) (T)	13.75
Chicken burger- breaded free range chicken breast, baby gem lettuce, crumbled feta cheese, pickled red onions, mayo, hand cut chips Add smoked streaky bacon	13.25 1.25
Baked hake, sweet corn and chorizo risotto, roasted fennel	16.50
Duck leg, hoisin glaze, chard, pak choi, fried egg, sticky fried rice, sesame seeds	16.95
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.75
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad	13.50
Grilled Jersey asparagus, tofu, spring greens, cherry tomato, buckwheat, vegan sour cream, Dukkah (ve)	13.95
Dry-aged 10oz Sirloin steak, green peppercorn sauce, chips, vine tomato, King oyster mushroom, rocket	22.95

Lunchtime Baguettes

Add Jersey hand cut chips	1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.50
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.75
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.65

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.





Sides

Jersey hand cut chips (ve)	3.75	Seasonal greens, garlic butter (v)	3.75
Three cheese macaroni cheese (v)	4.75	Liberation ale-battered onion rings	3.50
Rocket and Parmesan salad (v)	4.00		
Puddings			
Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v) 6.8			6.50
Vanilla panna cotta, elderflower, mixed berry salad			6.75
Baked New York style cheesecake, raspberry sorbet, ricotta shard			7.00
Steamed treacle sponge and vanilla custard			6.00
Simple cheese selection, chutney, grapes, crackers 8.50 for two to s		hare 12.50	
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v) (50p from every sale of this dish will be donated to the Burnt Chef Project)			4.50



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 22.00 250ml 7.95 175ml 5.75
Murray Darling, Australia - red berries and peppery spice	
Valdivieso Merlot	Bottle 24.00 250ml 8.65 175ml 6.30
Rapel Valley, Chile - jammy plum, cocoa and coffee	
Domaine St Jacques Organic Cotes du Rhone Rouge 2018	Bottle 24.00 250ml 8.65 175ml 6.30
Rhone Valley, France - raspberry, strawberry and spice	·
Marques de Caceras Rioja	Bottle 26.00 250ml 9.35 175ml 6.80
Rioia Spain - smooth and spicy	·

Our Favourite Tilia Malbec	Bottle 27.00 250ml 9.75 175ml 7.05
Mendoza, Argentina - plum, blackberry and dark chocolate	20000 27.00 200m 0.70 170m 7.00

Rosé Wine

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

White Wine	
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 22.00 250ml 7.95 175ml 5.75
Campania, Italy - crisp, fruity and floral	
The Paddock Chardonnay	Bottle 21.00 250ml 7.55 175ml 5.50
South Eastern Australia - juicy peach and tropical fruit	
Valdivieso Sauvignon Blanc	Bottle 24.00 250ml 8.65 175ml 6.30
Aconcagua Valley, Chile - refreshing, lemon and lime	
Louis Latour Macon-Lugny	Bottle 28.00

Our Favourite	
Johnson Estate Sauvignon Blanc	Bottle 27.00 250ml 9.75 175ml 7.05
Marlborough, New Zealand - passionfruit and grapefruit	

Sparkling Wine

Veuve Clicquot Yellow Label Brut NV Champagne Bottle 65.00 Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish Vitelli Prosecco NV 200ml 7.50

Veneto, Italy - citrus, elderflower and apple

Burgundy, France - floral, citrus and apple

TRACK & TRACE

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



