

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	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	7.95

To Share: Rosemary baked Camembert in a round loaf, garlic butter,	18.95
pickles, sticky onion marmalade (v)	

Sunday Roasts

Our roasts are served with roast potatoes, glazed root vegetables, seasonal greens,

Yorkshire pudding, red wine gravy

Beef sirloin, served medium rare, horseradish sauce 15.50 Roast of the week; please see our specials board Market price

Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce, lemon (T)	13.95
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,	13.75
pickles, hand cut chips (T) Add smoked streaky bacon	1.25
Try pairing this with our award-winning Liberation IPA	
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve) (T)	13.75
Baked hake, sweet corn and chorizo risotto, roasted fennel	16.50
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.75
Dry-aged 10oz Sirloin steak, green peppercorn sauce, chips, vine tomato, King oyster mushroom, rocket	22.95

Sides

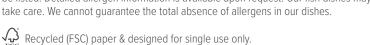
Jersey hand cut chips (ve)	3.75	Seasonal greens, garlic butter (v)	3.75
Three cheese macaroni cheese (v)	4.75	Liberation ale-battered onion rings	3.50
Rocket and Parmesan salad (v)	4 00		

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







Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	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
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v)	4.25
(50p from every sale of this dish will be donated to 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	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
Rioja, Spain - smooth and spicy	

Our Favourite	
Tilia Malbec	Bottle 27.00 250ml 9.75 175ml 7.05
Mendoza, Argentina - plum, blackberry and dark chocolate	

Rosé Wine

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

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

Our Favourite

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

Sparkling Wine

8	
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	

TRACK & TRACE

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

