

ALL DAY MENU



TAPAS & SHARING

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| 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

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| 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 |
| Bouillabaisse, traditional Provençal style fish stew with cod, prawns, squid, mussels, Jersey Royals & fresh herbs, served with sourdough | 16.95 | | |
| Dingley Dell Pork Rib eye, rosemary potatoes, piquillo peppers, buttered kale, caramelised onions, cider cream sauce (T) <i>Try pairing this with our light and refreshing Liberation Ale</i> | 15.95 | | |
| 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

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| 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

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| 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 |
| Panko crusted goat's cheese salad, dressed leaves, radish, pear, pomegranate (v) | 12.50 |

LIGHT BITES (LUNCHTIMES ONLY)

All served with skin-on fries

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| 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

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| 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

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| 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) **4.25**
(50p from every sale of this dish will be donated to The Burnt Chef Project)



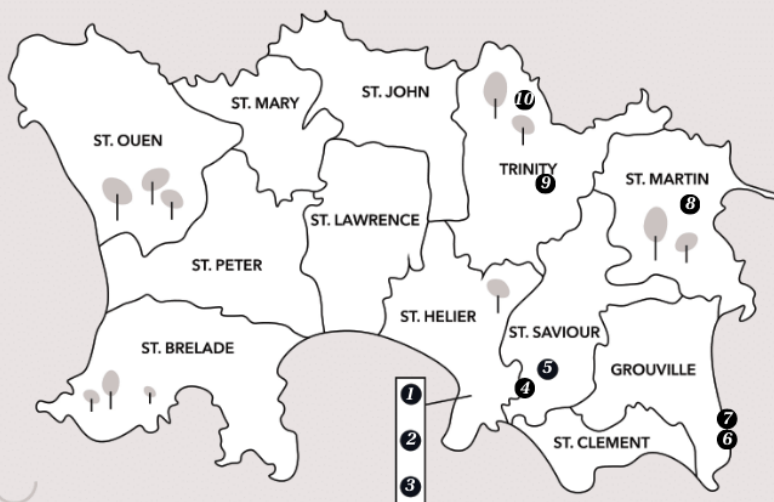
The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity



OUR SUPPLIERS & PRODUCERS



TO ORDER AND PAY JUST SCAN THE QR CODE
AND PUT IN YOUR TABLE NUMBER.