

#### **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 take care. We cannot guarantee the total absence of allergens in our dishes.



### **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.

# **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.





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