

# SHIP & CROWN

## To Share

House olives, red pepper hummus, garlic ciabatta, halloumi fries, saffron aioli (v) 18.95

## Starters

Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion & coriander 8.25

Chef's soup of the day, sourdough, Guernsey butter (v) 6.50

Thai salad, gem lettuce, rice noodles, cashews, coriander, mint, sesame, ginger and chilli dressing (v) 7.95 / 12.95

*Add crispy beef* 3.00

Grilled shell-on prawns, 'nduja butter, caramelised lemon 10.25

Guernsey charcuterie board, olives, cornichons 10.95 / 17.95

Vegan tartine; grilled sourdough, red pepper hummus, cauliflower, shaved asparagus, radish, spring herbs (ve) 8.95

### PLEASE SEE BOARD FOR DAILY SPECIALS

*The Ship and Crown has a wide selection of Channel Island, locally brewed, award winning ales along with an extensive wine list.*

*Please ask a member of the team for more details.*

## Mains

The Ship & Crown burger, Cheddar & American burger cheese, Dijon mayo, BBQ relish, pickles, slaw, Koffmann fries 14.50

Buttermilk chicken burger, Cheddar & American burger cheese, BBQ relish, pickles, slaw, Koffmann fries 13.95

*Add smoked streaky bacon* 1.50

*Try pairing this with our newest brew; Longboard Lager 4.1% abv*

10oz Dingley Dell gammon steak, hand cut chips, free range eggs, piccalilli 13.95

Prime 8 oz sirloin steak, hand cut chips, watercress 21.95

*Add garlic butter or peppercorn sauce* 2.00

The Ship Caesar, baby gem, anchovies, smoked steaky bacon, garlic croutons, parmesan 12.95

Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) 13.50

*Add King prawns* 3.00

## Seafood

Luxury Seafood Pie; selection of fresh market fish & king prawns in a shellfish bisque, Parmesan mash, seasonal greens 15.95

Guernsey crab & prawn linguini, tomato & chilli 18.95

Smoked mackerel, chicory, baby potatoes, free-rang egg, horseradish dressing 13.95

Market Fish, baby potatoes, tender stem broccoli, brown shrimp & caper butter 17.95

Liberation Ale beer-battered fish and chips, minted peas, tartare sauce 14.50

*Add pickled cucumber, onion and egg* 1.50

*Crusty bread roll and butter* 2.00

*Our house curry sauce* 1.50

## Sides

Koffmann fries (ve) 4.00 Spring greens, garlic butter, Guernsey seaweed salt (v) 4.00

Garlic and herb bread/with cheese (v) 4.50 / 5.50 Liberation Ale beer-battered pickled onion rings (v) 3.50



Scan the QR code to order and pay on your device

**Team Rewards -** Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info -** (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order.

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.

## Puddings

Chocolate brownie, chocolate sauce, Guernsey mint chocolate ice cream (v)	7.00
Treacle tart, vegan vanilla ice cream, candied pecans (ve)	7.00
Coconut panna cotta, roasted pineapple, mango sorbet	7.00
Selection of Guernsey ice cream	per scoop 1.70

**Nearly full?** Affogato; Guernsey vanilla ice cream, espresso, Guernsey fudge (v) 4.75

*50p from every sale of this dish will be donated to Sunflower Project.*



All proceeds donated to The Sunflower Project, a charity offering bereavement support for young people.

## AFTER DRINKS - Ask one of our team members for our selection of after dinner drinks and sparkling wine

Espresso martini	9.00	Classic Negroni	9.50
Old Fashioned	9.00		

## Illy Coffee, Classico blend (v)

Dairy-free milks available

Americano	2.45
Latte	2.90
Cappuccino	2.90
Espresso	Single 1.65 / Double 2.15
Flat white	2.70
Black Forest 'Monbana' hot chocolate	4.00
'Monbana' hot chocolate	3.40
Mocha	3.40

## Dammann Teas, France (v)

English breakfast	2.25
Chamomile	2.50
Earl Grey	2.50
Jade Tips green	2.50
Lemongrass and ginger	2.50
Peppermint	2.50
Red berry and hibiscus	2.50
Wild rooibos	2.50

## LIBERATION PUBS & BARS

We have 18 pubs and bars across the Channel Islands. We are incredibly proud of our unique and eclectic portfolio of pubs and bars, that offer our customers local delicacies. Our team of Chefs collaborate to design, create and develop our award-winning food offering to complement our range of locally brewed beers. Take a look at the map below to view where the Liberation Guernsey pubs and shops are situated.

## OUR SUPPLIERS & PRODUCERS.

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers 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.

*Guernsey Dairy, M & L Fish, Surf and Turf, Liberation Brewing Co, Manor Farms, Cimandis*

1. The Ship & Crown - St Peter Port
2. Dix Neuf - St Peter Port
3. Thomas de la Rue - St Peter Port
4. Harbour Lights - St Peter Port
5. Liberation Quality Drinks - Admiral Park, St Peter Port
6. Liberation Quality Drinks - The Quay, St Peter Port
7. Deerhound Inn - Le Bourg, Forest
8. Puffin & Oyster - Grand Havre



## LIBERATION PUBS & BARS AND RETAIL