



## SMALL PLATES & NIBBLES

(Great to share)

|                                                                                               |            |
|-----------------------------------------------------------------------------------------------|------------|
| Halloumi fries, paprika soya yogurt, pomegranate (v)                                          | 8.50       |
| Garlic and herb bread with mozzarella and Cheddar (v) (T)                                     | 5.95       |
| King prawn scampi, paprika aioli                                                              | 8.50       |
| Salt and pepper calamari, Asian slaw salad, chilli sauce (T)                                  | 7.95       |
| Goat's cheese Waldorf salad, celery, apple, pickled and candied walnuts (v)                   | 8.95       |
| Tandoori thigh, blackened sweetcorn, onion bhaji, cucumber yogurt                             | 8.95       |
| Sriracha king prawn tacos, smashed avocado, green mango salad lime and coriander dressing (T) | 3 for 9.95 |

## SHARING DISHES

|                                                                                                     |                            |
|-----------------------------------------------------------------------------------------------------|----------------------------|
| Fried chicken wings, celery, blue cheese dip (T)                                                    | regular 9.00   large 14.50 |
| Choose your sauce – Buffalo hot sauce, Korean BBQ or Liberation IPA BBQ                             |                            |
| White Horse baked nachos (ve) (T)                                                                   | 10.50                      |
| Tortilla chips, cheese or vegan cheese, jalapenos, corn salsa, smashed avocado, paprika soya yogurt |                            |
| Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)        | 20.95                      |

## LUNCHTIME BAGUETTES (Mon - Fri)

Add Jersey hand cut chips 2.95

|                                                                                                     |       |
|-----------------------------------------------------------------------------------------------------|-------|
| King prawn scampi, shredded lettuce, paprika aioli (T)                                              | 9.50  |
| Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket (T)                           | 10.95 |
| Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T) | 9.25  |

## GRILLS

|                                                                                                             |       |
|-------------------------------------------------------------------------------------------------------------|-------|
| Jersey beef burger, Monterey Jack, brioche bun, Dijon mayo, burger relish, pickles, chips (T)               | 13.95 |
| Add smoked streaky bacon                                                                                    | 1.50  |
| Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, chips (ve) (T)                    | 14.50 |
| Cauliflower steak, lentil and spinach curry, coriander chutney, soya yoghurt crispy chickpeas, poppadom (v) | 13.95 |
| Tandoori chicken thighs, sticky rice, blackened sweetcorn, onion bhaji, cucumber yogurt                     | 15.95 |
| Dry-aged 8oz rib eye steak, garlic butter, chips, vine tomato, flat mushroom, rocket                        | 24.95 |
| Add pepper sauce                                                                                            | 2.00  |

## CLASSICS

|                                                                                           |       |
|-------------------------------------------------------------------------------------------|-------|
| Liberation ale-battered fish and chips, minted peas, tartare sauce (T)                    | 14.95 |
| Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander (T)            | 18.50 |
| Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)              | 18.50 |
| Liberation IPA BBQ back baby ribs, grilled corn, sweet potato fries, Asian slaw salad (T) | 18.95 |

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

## SIDES

|                                  |      |                                            |      |
|----------------------------------|------|--------------------------------------------|------|
| Jersey hand cut chips (ve)       | 4.25 | Roasted corn on the cob, chilli butter (v) | 4.50 |
| Three cheese macaroni cheese (v) | 4.95 | Sweet potato fries (ve)                    | 4.50 |
| Rocket and Parmesan salad (v)    | 4.50 |                                            |      |

(T) These dishes are available to take away and enjoy at home.

Allergen Info: (v) Veggie friendly (ve) Vegan friendly - 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.



## PUDDINGS

|                                                                                     |      |
|-------------------------------------------------------------------------------------|------|
| Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)       | 7.00 |
| Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v) | 7.00 |
| Bailey's creme brulee, shortbread biscuit (v)                                       | 7.00 |
| Nearly full? Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)   | 4.75 |
| <i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i> |      |



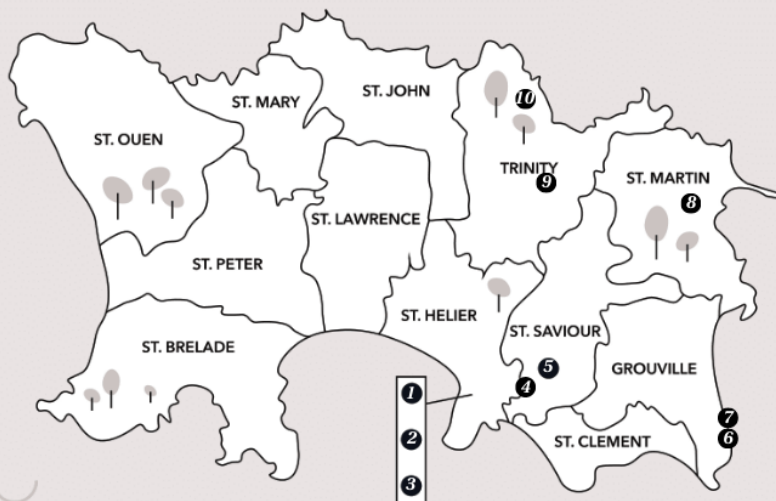
**The Burnt Chef Project** is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## 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.