

Lunch

House olives, red pepper hummus, garlic ciabatta, halloumi fries, saffron aioli (v)	18.95
Starters	
Salt and pepper calamari, Vietnamese dipping sauce, charred lime, spring onion and coriander	8.25
Grilled shell-on prawns, 'Nduja butter, caramelised lemon	10.25
Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing 7.	95 / 12.95
Smoked ham hock and parsley terrine, pineapple relish, pickled quail's egg, toasted sourdough	8.95
Vegan tartine; grilled sourdough, red pepper hummus, cauliflower, artichoke, radish, spring herbs (ve)	8.50
Liberation Ale battered Monkfish bites, green chilli & ginger dressing	8.95
Sandwiches	
Aberdeen Angus sirloin steak baguette – Dijon mayo, confit onions, watercress	10.95
Allotment wrap – roasted cauliflower, rainbow slaw, red pepper hummus, vine tomato, pink onions, chimichurri (ve)	7.95
Add fried halloumi	2.00
Fish finger brioche roll - Liberation beer-battered fish, tartare sauce, vine tomato, gem lettuce	9.25
Jersey crab bloomer sandwich - brown crab mayo, burnt lemon, watercress	МР
Ploughman's Lunch	14.50
Cured ham, Wookey Hole cave-aged Cheddar, Cropwell Bishop Stilton, sage & onion sausage roll	14.50
caramelised apple chutney, pickled onion and egg, cornichons, sourdough, Jersey butter	
Mains	
Liberation Ale-battered fish and chips, minted peas, tartare sauce	14.95
Jersey crab and king prawn linguine, garlic, chilli, vine tomatoes, parsley and lemon	18.00
Slow cooked pork ribs, Liberation Ale BBQ sauce, hand cut chips, rainbow slaw	19.50
Try this with our international Gold award winning Liberation IPA, 4.8% abv	
8 oz Jersey beef burger, streaky bacon, smoked Cheddar, brioche bun, Koffmann fries	15.50
Buddha bowl, red pepper hummus, beans, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve)	10.95
Chef's pie of the day, seasonal greens, mash or chipped potatoes, jug of gravy	14.95

Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve)13.50Add king prawns3.50Beyond Meat vegan burger, vegan cheese, vegan slaw, relish, Koffmann fries (ve)14.50Dry-aged 80z sirloin steak, garlic butter, chips, rocket22.95Add peppercorn sauce2.00

PLEASE SEE BOARD FOR DAILY SPECIALS

Sides			
Thick-cut chips (ve)	4.00	Garlic ciabatta / with cheese	5.00
New season baby potatoes, mint, sea salt (v)	4.00	Seasonal greens, garlic butter (v)	4.00
Koffmann fries (ve)	4.25	Beer-battered onion rings	3.75
Three cheese macaroni, thyme crumb (v)	5.50	Spring leaves, watercress and radish salad (ve)	3.95



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To Share

Scan the QR code to order and pay on

vour 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. We cannot guarantee the absence of all allergens in our dishes.



Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

Puddings	
White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v)	7.25
Treacle tart, vegan vanilla ice cream, candied pecans (ve)	7.25
Coconut panna cotta, roasted pineapple, mango sorbet	7.25
Nutella 'gnocchi' donuts, salted caramel sauce, Jersey vanilla ice cream (v)	7.25
Selection of Jersey Ice creams	per scoop 1.70
Trinity Cheese Plate	9.95

Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) *Try a glass of Cockburn's port to go with your cheese*

Affogato, Jersey vanilla ice cream, Espresso shot

50p from every sale of this dish will be donated to Healing Waves.



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

Illy Coffee, Classico blend (v)

Dammann Teas, France (v)

4.75

Dairy-free milks available			
Americano	2.55	English breakfast	2.35
Latte	2.90	Chamomile	2.50
Cappuccino	2.90	Earl Grey	2.50
Espresso	Single 1.65 / Double 2.15	Jade Tips green	2.50
Flat white	2.90	Lemongrass and ginger	2.50
Black Forest 'Monbana' hot chocc	olate 4.00	Peppermint	2.50
'Monbana' hot chocolate	3.40	Red berry and hibiscus	2.50
Mocha	3.40	Wild rooibos	2.50

After Drinks - Ask one of our team members for our selection of after dinner drinks and sparkling wine

Espresso Martini	10.00	Classic Negroni	10.50
Old Fashioned	10.00		

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 Jersey 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.

Jersey Dairy, Fin and Feather, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

