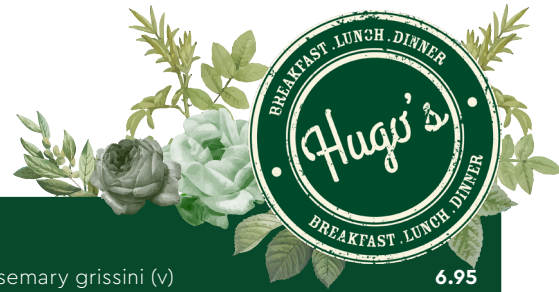


MAIN MENU



TAPAS

Sautéed chorizo with red wine	8.25	Gordal Olives and rosemary grissini (v)	6.95
King Prawns with garlic, chilli & lemon	9.00	Chicken liver parfait, Fig chutney, toasted brioche	8.75
Crispy calamari, Vietnamese dipping sauce	8.25	Avocado Hummus, vegetable crudités, grilled focaccia (ve)	8.95
Halloumi Bites served with Honey & chilli jam dip	8.75	Asian-style sticky chicken wings, lemon & garlic yogurt dip	9.50
Rustic breads, served with olive oil & balsamic dip (v)		6.50	

TO SHARE

Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	19.95
Antipasti Selection – cured meats, cheese, olives, rosemary grissini	18.95

MAINS

Liberation ale-battered fish and chips, peas, tartare sauce	15.50
Sea bass, herb crushed Jersey Royals, tender stem broccoli, chive & white wine cream sauce	18.95
Slow-cooked honey & garlic baby back ribs, coleslaw, skin-on fries	19.50
House Chicken Kiev, crisp vegetable salad, Romesco sauce, skin-on fries	15.95
8 oz sirloin steak, skin-on fries, slow-roast vine tomato, rocket	24.95
Add beer battered onion rings	3.50
Add garlic butter or peppercorn sauce	2.00
Ragoût de fruits de mer – mussels, king prawns, calamari, jersey royals, tomatoes, onions, mixed peppers	21.95
Add a side of our garlic ciabatta for mopping up the sauce	4.95
Green pea and shallot tortelloni, sugar snap peas, vegan feta, mint, crispy onions (ve)	13.95
Penne, burratina, pesto, olives, chorizo	16.95

SALADS

Buddha bowl – avocado, rainbow slaw, roasted vegetables, tender stem, cucumber ribbons (ve)	13.95
Add halloumi	3.00
Vietnamese style king prawn vermicelli salad, roasted cashews, lime, ginger and chilli dressing	15.95
Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg	13.95
Add crispy chicken	3.50
Add king prawns	5.25

BURGERS

All served with burger relish and skin-on fries

Jersey beef burger, Monterey Jack & traditional burger cheese, smoked mayo, brioche bun	15.50	Beyond Meat vegan burger, vegan cheese, rainbow slaw, tomato, baby gem, burger relish (ve)	14.50
Add bacon	2.50	Haloumi burger, piquillo peppers, ribbon cucumber, garlic mayo, brioche bun (v)	13.95
Chicken Milanese, breaded chicken escalope, truffle aioli, gem lettuce, Parmesan, ciabatta	14.50	Jersey beef burger with slow cooked pulled pork, fried egg, coleslaw, pickles, BBQ sauce	18.50
Add bacon	2.50		

LUNCHTIME SANDWICHES

Served with skin on fries

Antipasto & mozzarella sandwich with prosciutto, salami, mozzarella, rocket, sun-dried tomatoes, lemon pesto	11.95
Steak served in rustic ciabatta, with wild mushrooms, broccolini, rocket & herb vinaigrette	12.95
Grilled Goat cheese crostini, fig chutney, rocket salad & balsamic glaze (v)	11.95
Halloumi Wrap – chunky avocado, pesto, roasted courgettes, peppers, spinach (v)	11.50
Pulled pork posh dog – streaky bacon, fried shallots, coleslaw	12.50



Scan the QR code to order and pay on your device

TURN OVER TO ORDER OUR SIDES, DESSERTS AND MORE



Recycled (FSC) paper & designed for single use only.



SIDES

Truffle and parmesan fries	5.95	Garden salad, dressed leaves, tomato, cucumber, radish, spring onion (v)	5.95
Skin on fries (ve)	4.95	Sweet potato fries (ve)	5.95
Garlic ciabatta, mozzarella and Cheddar (v)	6.50	Seasonal greens, garlic oil, almonds (ve)	5.95

DESSERTS

Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	7.50
White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v)	7.50
Jersey strawberries, whipped elderflower cheesecake, vanilla shortbread, lavender praline	7.50
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine</i>	
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	7.50

THE 'HUGOS' CHEESE PLATE

Wookey Hole Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton with caramelised onion & apple chutney, cornichons, crackers (v) **10.95**
Try a glass of Cockburn's port to go with your cheese

NEARLY FULL?...

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; honeycomb ice cream, espresso, little biscuit (v) <i>(50p from every sale of this dish will be donated to Healing Waves)</i>	4.95



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

AFTER DRINKS

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

Espresso Martini	10.00	Old Fashioned	10.00	Classic Negroni	10.50
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COFFEE & TEA

A full range of hot drinks are available. Ask a member of the team for the full listing and prices.

Perhaps try something chilled?
 Iced coffee; Illy espresso, milk, maple syrup

Dairy-free milks available
 Iced tea; Canton red berry and hibiscus, fresh mint

OUR SUPPLIERS & PRODUCERS.

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.

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

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.