



Festive Menu



2 courses - £21.95 / 3 courses - £27.95

Starter

Chicken liver parfait

Spiced plum chutney, pickled carrots, brioche

Scottish smoked salmon

Horseradish crème fraiche, pickled fennel, sourdough crisps

Wild mushroom soup

Miso-roasted chestnuts, tarragon (pb)

Main

Roasted turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Liberation ale and slow braised steak pie

Mashed potato, spiced red cabbage, red wine gravy

Guernsey mussels

Coconut, chilli and lemongrass sauce, grilled sourdough

Aubergine, chickpea and tomato curry

Coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb)

Pudding

Spiced sticky date pudding

Guernsey vanilla ice cream, rum butterscotch (v)

Dark chocolate and espresso brownie

Chocolate sauce, cherry sorbet (v)

Winter fruit and almond crumble

Apples, plums and blackberries, vanilla custard (v) (pbo)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. 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.



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