

SHIP & CROWN

St Peter Port

Menu

Pub Snacks & Sharing

Baked ciabatta, Nocellara olives, cold-pressed rapeseed oil, balsamic vinegar (ve)	4.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	5.95
Chorizo Scotch egg, smoked tomato aioli	7.50
Brown crab and Liberation Ale rarebit, pickled radish	5.95
Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	18.50

Starters

Smoked ham hock and parsley terrine, Liberation Ale chutney, pickled quail's egg, sourdough toast	8.95
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	7.95/12.95
Butternut squash carpaccio, smoked chilli jam, sage crisps, whipped feta, toasted seeds (ve)	7.95
Seasonal soup of the day - please ask for details	6.95
Seared scallops, Jerusalem artichoke, black pudding fritters, green apple, hazelnuts	14.50

Mains

Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Dingley Dell pork tomahawk, grilled hispi cabbage, cider and grain mustard sauce, skin-on fries	26.95
7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Roasted pumpkin, gnocchi, wild mushrooms, sage butter, Parmesan, vegetable crisps (v) (veo)	14.95
Highland venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce	23.95
Salmon and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream sauce	14.95
10oz Ribeye; 28 day dry-aged steak, thick-cut chips, vine tomato, roasted mushroom, watercress	32.95
Add peppercorn sauce	2.50
Add garlic butter sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Posh fries, truffle aioli, Parmesan, chives (v)	5.25
Liberation Ale-battered onion rings	4.50	Caesar salad, Parmesan, anchovy dressing	5.50
Grilled hispi cabbage, garlic butter, crispy onions (v)	5.50	Garlic buttered ciabatta / with cheese	4.95/6.50

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) Vegetarian, (ve) Vegan, (veo) Vegan 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.



Puddings

Dark chocolate mousse, caramelised pear, honeycomb, hazelnuts (v)	7.50
Little Biscoff doughnuts, baked toffee apple, salted caramel ice cream (v) (veo)	7.95
Coconut rice pudding brulee, roasted pineapple, spiced rum caramel, pistachio praline (ve)	7.50
Plum and blackberry syllabub, stem ginger custard, treacle sponge, almond wafers (v)	7.95

Cheese

Wookey Hole cave-aged Cheddar, Rosary goat's cheese, Northern Blue Served with caramelised onion chutney, cornichons, crackers	12.50
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Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuit (v)	5.50

Food for thought; 50p from every sale of this dish will be donated to The Sunflower Project.



The Sunflower Project is a support service for young people when they are experiencing a bereavement or someone in the family has a serious illness.

Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourites...

Espresso Martini
Bulleit Bourbon Old Fashioned
Classic Negroni

We have a range of dessert wines available - please ask for details

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

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, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Guernsey Dairy. M & L Fish. Surf and Turf. Manor Farms. Cimandis.

liberationgroup.com/suppliers-producers

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