

# SHIP & CROWN

*St Peter Port*

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## Snacks

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|---|-------------|
| Baked focaccia, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) | <b>8.50</b> |
| Sweet potato hummus, chimichurri, grilled flatbread (ve)                      | <b>5.95</b> |
| Seafood arancini, saffron aioli, Pecorino                                     | <b>6.25</b> |
| Roasted garlic and apricot Scotch egg, harissa ketchup                        | <b>7.95</b> |

## Starters & Lighter Dishes

|   |              |
|---|--------------|
| Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill                | <b>7.95</b>  |
| Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, Pecorino         | <b>8.95</b>  |
| Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo) | <b>7.50</b>  |
| Local scallops baked in their shell, chorizo and herb crumb                                   | <b>12.95</b> |

## Burgers & Buns

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| Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries                       | <b>16.95</b> |
| Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel, skin-on fries | <b>13.50</b> |
| Spinach falafel burger, vegan cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)   | <b>16.50</b> |
| Minted lamb burger, harissa ketchup, pink onions, feta and cucumber yoghurt, pickled chilli, skin-on fries | <b>16.50</b> |

## Mains

|   |              |
|---|--------------|
| Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli                | <b>18.50</b> |
| Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce                             | <b>16.95</b> |
| Cumberland sausage pinwheel, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli           | <b>15.95</b> |
| Seabass Niçoise, Jersey Royals and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing     | <b>18.95</b> |
| Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo)             | <b>14.50</b> |
| 10oz ribeye; 28-day aged steak, garlic butter, thick-cut chips, roast tomato and mushroom, rocket salad | <b>32.95</b> |
| Sauces - Béarnaise / Peppercorn / Chimichurri   | <b>2.50</b>  |

## Sides

|   |                  |  |             |
|---|------------------|--|-------------|
| Thick-cut pub chips or skin-on fries (ve) | <b>4.25</b>      | Truffle fries, pecorino, aioli, chives (v) | <b>5.25</b> |
| Buttered seasonal greens (v)              | <b>4.50</b>      | Garden salad, radish and herbs (ve)        | <b>3.95</b> |
| Garlic ciabatta / with cheese (v)         | <b>4.50/6.50</b> | Jersey Royal potatoes, garlic butter (v)   | <b>4.25</b> |

## pudding

|  |             |
|--|-------------|
| Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)              | <b>7.50</b> |
| Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime       | <b>7.50</b> |
| Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v) | <b>6.95</b> |
| Triple chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)  | <b>7.50</b> |

## Cheese

|   |              |
|---|--------------|
| A selection of British and French cheese                            | <b>11.95</b> |
| <i>Served with Liberation Ale chutney, cornichons, crackers (v)</i> |              |

## Nearly Full?

|  |             |
|--|-------------|
| Three little Biscoff filled doughnuts. Perfect with a coffee!                                      | <b>3.75</b> |
| Two scoops of ice cream and sorbet, with Rossini wafer curls (v) (veo)                             | <b>5.95</b> |
| Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuits (v)                     | <b>5.50</b> |
| <b>Food for thought;</b> 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.

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## Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing  
*Dairy-free milks available*

## After Drinks

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

Espresso Martini  
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.

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## 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.

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**[liberationgroup.com/suppliers-producers](http://liberationgroup.com/suppliers-producers)**

**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 for gluten free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

