SHIP & CROWN St Peter Port



Sunday

Snacks							
Baked focaccia, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)							
Sweet potato hummus, chimichurri, grilled flatbread (ve) Seafood arancini, saffron aioli, Pecorino Roasted garlic and apricot Scotch egg, harissa ketchup			5.95 6.25				
				7.95			
			Starters				
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill			7.95				
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, Pecorino Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)			8.95 7.50/11.95				
				Local scallops baked in their shell, chorizo and herb crumb			
The Great British Roast All served with roast potatoes, Yorkshire puo	lding, seasonal	vegetables, and red wine gravy					
Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce Slow-roasted belly of pork, baked apple sauce Roast chicken, sage and onion stuffing, bread sauce			19.95 17.95 16.95				
				Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)			
				Mains			
Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli			18.50				
Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo)			14.50				
Seabass Niçoise, Jersey Royals and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing			18.95				
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries			16.95				
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce			16.95				
Sides							
Cauliflower cheese, thyme crumb (v)	4.50	Roast potatoes, aioli, crispy onions (v)	4.25				
Thick-cut pub chips or skin-on fries (ve)	4.25	Truffle fries, pecorino, aioli, chives (v)	5.25				
Buttered seasonal greens (v)	4.50	Garlic ciabatta / with cheese (v)	4.50/6.50				

Pudding

Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)		
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.50	
Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)	6.95	
Triple chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	7.50	
Cheese		
A selection of British and French cheese	11.95	
Served with Liberation Ale chutney, cornichons, crackers (v)		
Nearly Full?		
Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75	
Two scoops of ice cream and sorbet, with Rossini wafer curls (v) (veo)	5.95	
Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuits (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 sunflower 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 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.

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



