

SHIP & CROWN

St Peter Port

FATHER'S DAY

Snacks and Sharing

Spiced corn ribs, jalapeno mayo (ve) 5.5

Buttermilk fried chicken, buffalo hot honey and ranch 6.3

Fisherman's board; mackerel pâté, crab arancini, smoked salmon, calamari, dips, pickles, bread and butter 32

Two Course 26.9 / Three Course 33.9

Starters

Calamari, five pepper seasoning, roast garlic mayo

Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad

Pork rillettes, beer pickles, strong mustard, buttered toast

The Great British Roast

All served with roast potatoes, Yorkshire pudding, 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

Chicken supreme, sausage and onion stuffing, proper bread sauce

Trio of roasted meats, with all the trimmings

Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Mains

Liberation Ale sausage pinwheel, new potato and leek hash, three mustard butter

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Guernsey crab and prawn linguini, vine-ripened tomato and chilli, Parmesan

Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo)

Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce

Sides

Cauliflower cheese, thyme crumb (v) 4.5

Thick-cut chips or skin-on fries (ve) 4.3

Liberation Ale-battered onion rings 4.5

Roast potatoes, aioli, crispy onions (v) 4.3

Seasonal green vegetables (v) 4.8

Caesar salad, Parmesan, Caesar dressing 4.8

Puddings and Cheese

Lemon posset, raspberries, meringue and pistachio shortbread crumble (v)
Dark chocolate and pecan brownie, toffee popcorn, honeycomb ice cream (v) (veo)
Buttermilk pudding, poached rhubarb, ginger oat crumble
Sticky date pudding, toffee sauce, rum & raisin ice cream (v)

Nearly Full?

Three little Biscoff doughnuts (ve) Perfect with a coffee! **3.9**
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) **6**
Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5**

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.

Tea & Coffee

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 are 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

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 us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.