

SHIP & CROWN

St Peter Port

MOTHERING SUNDAY

Snacks

Smoked gammon fritters, pineapple pickle 6.5

Devilled whitebait, tartare sauce 6.5

Liberation Ale and Coastal Cheddar rarebit (v) 5.5

Heritage squash hummus, smoked chilli oil, toasted seeds, grilled flatbread (ve) 6.5

Two Course 27 / Three Course 33

Starters

Smoked mackerel pâté, pickled fennel and chicory salad, toast

Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough

Soup of the season - please ask for details

Wild mushrooms on sourdough toast, truffled ricotta, fried local egg, gremolata, pecorino (v)

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

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Roast squash and sage ravioli, pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)

Cornish mussels, Liberation ale, smoked bacon and crème fraiche, grilled sourdough

Sides

Cauliflower cheese, thyme crumb (v) 4.7

Thick-cut chips or skin-on fries (ve) 5

Liberation Ale-battered onion rings 4.6

Roast potatoes, aioli, crispy onions (v) 4.5

Seasonal greens, garlic butter (v) 5

Caesar salad, Parmesan, anchovy dressing 5.5

Puddings and Cheese

Triple chocolate brownie, salted caramel, chocolate ice cream, almond wafers (v)

Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)

Burnt Basque cheesecake, sweet roasted plums (v)

British artisan cheese, Liberation Ale chutney, cornichons and crackers (v)

Nearly Full?

Three little Biscoff doughnuts (ve) 4.1

Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) 4.6

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.5

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

Tiramisu Espresso Martini

Irish Coffee

Classic Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info - 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.