

FATHER'S DAY

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

Snacks & Sharing

Sourdough focaccia and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) 7.7

Sweet potato tostada, blackened sweetcorn (ve) 5.8

Shell-on king prawns, harissa butter, burnt lime 9.4

Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives 15.1

Two Course 27 / Three Course 33

Small Plates & Salads

BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa

Burrata, grilled focaccia, red pepper tapenade, herb salad, basil oil

Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

Sweet potato falafel and halloumi salad, hummus, pink onions, tahini yoghurt, za'atar (v) (veo)

Craving more protein? We've got you covered! Ask about our extras

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

Beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Mushroom shawarma, hummus, beet kimchi, za'atar flatbread, herb salad, tahini and toasted pine nuts (ve)

Guernsey crab linguine, samphire, preserved lemon, chilli butter, pangritata

Liberation burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

Sides

Cauliflower cheese, thyme crumb (v) 4.7

Thick-cut pub chips or skin-on fries (ve) 4.9

Beer-battered onion rings 4.6

Roast potatoes, aioli, crispy onions (v) 4.5

Grilled hispi, garlic butter, aioli, crispy onions (v) 5.8

Garden salad, radish and herbs (ve) 4.8

Puddings & Cheese

Lemon posset, raspberries, meringue and pistachio shortbread crumble (v)
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)
Triple chocolate brownie, salted caramel, chocolate ice cream, almond wafers (v)
Classic sticky toffee pudding, rum and raisin ice cream (v)

Nearly Full?

Three little Biscoff doughnuts (ve) 4.4

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

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.8

Food for thought: 50p from every sale of this dish will be donated to Healing Waves charity



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

We have a wide selection of hot drinks – please ask to see the full menu

After Drinks

A few of our favourites:
Tiramisu Espresso Martini
Irish Coffee
Negroni

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

Our Food Ethos

Our ethos is simple: to source quality, seasonal British produce that is sustainable, traceable and local wherever possible - creating consistent and innovative menus that offer great value that exceeds expectations.

Cooking everything from scratch, we work with passionate suppliers who care as much about quality, provenance and sustainability as we do.

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.