

THE HALKETT

PUB & DINING

SNACKS & NIBBLES

Salt and pepper squid, smoked paprika aioli	7.95	Ginger beer, sesame & honey BBQ glazed pork belly bites	7.95
Liberation Ale beer battered corn dog, beer cheese fondue	5.95	Crispy potato skins, mushrooms, harissa, whipped blue cheese (v)	8.25
Sharing board - all of the above 18.95		Add crunchy bacon bits	1.25

HALKETT BUFFALO WINGS

Glazed with one of our special recipe sauces served with whipped blue cheese & celery sticks

Ginger beer, sesame & honey BBQ	8.95	GO LARGE!	Go large	13.95
Harissa hot wings sauce	8.95		Go large and add a pitcher of Liberation Longboard Lager	28.95
Hoisin & plum sauce, spring onion	8.95			

HOT DOGS ▼

Hot dog, pretzel roll, onions, Liberation IPA mustard, crispy shallots	10.95
Cheese dog, top your hot dog with our cheese & ale fondue	11.95
Sloppy Joe, add a portion of our tasty slow-cooked beef chilli to your dog	13.25
<i>All served with a side of seasoned fries</i>	

LOADED FRIES ▼

Truffle, veggie Parmesan cheese, truffle and garlic mayonnaise (v)	5.75
Cheese Feast, smoked cheese & ale sauce, Mozzarella, Cheddar, jalapenos	5.95
Dirty, slow-cooked chilli, Mozzarella and Cheddar, jalapenos	7.95
Hoisinful, crispy duck, plum & hoisin sauce, spring onion	7.95
Screaming, melted cheese, harissa, jalapenos, sliced chillies, tomato salsa	6.00

Please take a look at our boards for daily market specials

NACHOS

Liberation Ale & smoked cheese sauce, jalapenos, avocado chunks, sunblush tomato salsa (v)	7.95 / 10.50
Add our slow cooked chunky beef brisket & black bean chilli	9.95 / 12.95
Add BBQ chicken and crispy bacon bites	9.95 / 12.95

MAINS

Open steak sandwich, sauté onion, roasted red pepper, rocket, garlic mayo, chimichurri, deep-fried shallots, seasoned skin-on fries	13.95
Shrimp Po'boy, panko king prawns, baby gem, sliced tomato, fry sauce, sweet pickled cucumber, seasoned skin-on fries	12.95
Mac 'n' cheese, with our beer & smoked cheese sauce, topped with Mozzarella, served with crispy baked garlic focaccia fingers (v)	13.50
Add crispy bacon bits	1.50
Traditional fish 'n' chips, Butcombe Gold Gluten Free beer battered cod fillet, minted peas, hand-cut chips, rustic tartar	14.25
Jersey crab & tiger prawn linguine, white wine, chilli, lemon, parsley	17.95
Cob salad, char-grilled chicken, bacon pieces, chopped egg, avocado, cos lettuce, whipped blue cheese, red vine vinaigrette	13.50
Crispy duck salad, shredded lettuce, cucumber, roasted pepper, bean sprouts, spring onion, plum & hoisin sauce	13.50
Wholegrain mustard & honey roasted ham hock, hand-cut chips, duck egg, chilli roasted pineapple	15.95
8oz Sirloin steak, hand-cut chips, vine tomato, king oyster mushroom, rocket	22.95
Add garlic butter	1.50

BAGUETTES & WRAPS (lunchtimes only)

All served with a side of skin-on fries

Duck wrap, crispy duck, spring onion, cucumber, plum & hoisin sauce in a spinach tortilla wrap	9.50
BBQ Chicken baguette, BBQ chicken, maple glazed bacon, melted cheese, shredded lettuce, tomato, garlic mayo	9.95
Spicy Avocado baguette, avocado, roasted peppers, harissa, rainbow slaw, vegan mayo (ve)	9.50

BUILD YOUR PERFECT BURGER ▼

All our burgers are served with seasoned skin-on fries & rainbow slaw

8oz Jersey beef burger, burger garnish, pickle, Dijon mayo, burger relish

Buttermilk chicken burger, burger garnish, pickle, Dijon mayo, burger relish

Beyond Meat vegan burger, vegan cheese, rocket, vegan mayo, relish (ve)



13.50

13.25

14.00

ADD TOPPINGS OF YOUR CHOICE ▼

2.00 EACH

Chilli roast pineapple

Free range fried egg

Chunky beef chilli

Cheddar & American burger cheese

Saute onions

Maple grilled smoky bacon

Blue cheese

Jalapenos

Avocado

King oyster mushroom

SIDES

Hand-cut chips

4.00

Mac 'n' cheese

5.50

Lettuce, bacon, blue cheese

4.95

Green beans, garlic butter

4.95

AFTER DRINKS

Cosmopolitan

10.00

Old Fashioned

10.00

Passion Fruit Martini

10.00

FOOD SUPPLIERS & PRODUCERS

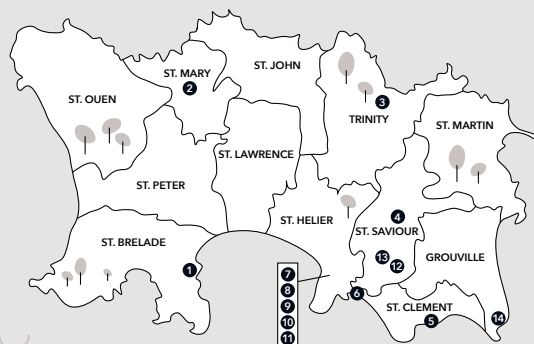
We have 18 pubs and bars across the Channel Islands. We are incredibly proud of our unique and eclectic portfolio of pubs and bars, that offer our customers local delicacies. Our team of Chefs collaborate to design, create and develop our award-winning food offering to complement our range of locally brewed beers. Take a look at the map below to view where the Liberation Jersey pubs and shops are situated.

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.

Jersey Dairy, Fin and Feather, Liberation Brewing Co, Vienna Bakery, Easenmyne Ltd, Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

1. Old Court House Inn - St Brelade
2. St Mary's Country Pub & Dining - St Mary
3. Trinity Arms - Trinity
4. The Five Oaks - St Saviour
5. Le Hocq Inn - St Clement
6. White Horse Beach Bar & Eatery - St Saviour
7. The Cock & Bottle - St Helier
8. Hugo's - St Helier
9. The Halkett - St Helier
10. Post Horn - St Helier
11. The Square - St Helier
12. Liberation Quality Drinks - St Saviour
13. Liberation Brewing Co (brewery) - St Saviour
14. The Seymour Pub - Grouville



LIBERATION PUBS & BARS, RETAIL AND BREWERY

Team Rewards

We hope you enjoy your meal with us. 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) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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