

COCK & BOTTLE

— ST HELIER —

Open for coffee
from 10am

Snacks to Share

House olives, beetroot hummus, grilled pitta and sourdough, halloumi fries, saffron aioli (v) 18.95

Starters & Salads

Beetroot hummus, toasted seeds, walnuts, grilled pitta (ve) 7.25
 Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander 8.25
 Chef's soup of the Day, Jersey butter, toasted sourdough (v) (veo) 6.50
 Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing 9.95 / 13.95
 Sticky chicken wings, Liberation IPA BBQ sauce 7.95

Sandwiches

Add a cup of fries special price only available when ordering a sandwich 3.50
 Classic Croque Monsieur; smoked ham, Gruyere, spinach 9.75
 Fish finger brioche roll, tartare sauce, gem lettuce 9.50
 Allotment wrap; roasted cauliflower, beetroot hummus, grilled courgettes, tahini, pink onions (ve) 7.50
Add halloumi 2.50
 Grilled sirloin steak (served medium-rare), Dijon mayo, confit onion, rocket 11.95

Mains

Liberation Ale battered fish and chips, minted peas, tartare sauce 15.50
Try this with our local Liberation Longboard lager, 4.1% abv
 King prawn, tomato and chilli linguine, Jersey crab butter, garlic and parsley 16.95
 Order a side of our garlic and herb ciabatta for mopping up the sauce 4.95
 Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve) 13.95
Add grilled chicken thigh 3.50
 Catch of the day – ask a member of our team for more details MP
 Jersey beef burger, streaky bacon, smoked Cheddar, BBQ relish, fries, slaw 15.50
 Local cider glazed ham, fried Potage Farm eggs, thick cut Jersey chips, piccalilli 14.95
 Potato gnocchi, wild mushroom veloute, miso-roasted mushrooms and chestnuts, gremolata (ve) 14.95

Steaks

Our premium steaks are sourced in Scotland and the West country and served with garlic butter, roasted mushroom, thick cut chips, and watercress
 8oz flat iron (served medium-rare) 22.50
 8oz sirloin steak 27.95
Add peppercorn sauce 2.50
Add a couple of Liberation Ale-battered onion rings 2.50

Our Pies

Coq au vin Pie – marinated chicken, baby onions, button mushrooms, creamed potato, seasonal greens, bacon jus 15.50
 Beef & Liberation Ale pie – slow-cooked beef shin, tender stem broccoli, creamed or chipped potatoes 15.50
 Spinach, feta & filo pastry pie, Jersey Royals, tomato salad (v) 13.95

Please take look at our boards for our daily specials

Sides

Thick cut pub chips or fries (v)	4.25	Seasonal greens, chimichurri	4.50
Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95	Garlic ciabatta / with cheese (v)	4.95 / 5.95
Liberation Ale battered onion rings	4.25		



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Puddings

Dark chocolate and espresso brownie, cherry compote, cherry ice cream (v)	7.95
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v)	7.25
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	7.95

Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
Two scoops of Jersey ice creams with Rossini wafer curls (v)	4.95
Affogato; Jersey vanilla ice cream, Illy espresso, Sue's Jersey fudge (v)	4.95

Add a shot of Amaretto liqueur for the perfect after dinner treat
50p from every sale of this dish will be donated to Healing Waves.



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

After Drinks - Ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

<i>A few of our favourites...</i>	Old Fashioned	9.50
Espresso Martini	10.00 Negrini	10.00

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

<i>Perhaps try one of our seasonal treats?</i>	<i>Dairy-free milks available</i>
Black Forest Monbana hot chocolate	Gingerbread spiced latte

PLEASE ASK TO SEE OUR WINE MENU, WE ALSO HAVE A RANGE OF DRAUGHT LAGERS AND CIDERS, LOCALLY BREWED CASK ALES, LOW-ALCOHOL AND GLUTEN-FREE BEERS. PLEASE ASK A MEMBER OF OUR TEAM TO CHECK WHAT'S AVAILABLE TODAY.

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, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Crete Shellfish, Valley Foods
Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

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) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes. Our fish dishes may contain small bones, please take care.