

# COCK & BOTTLE

— ST HELIER —

## Sunday

### Pub Snacks & Sharing

Baked ciabatta, Nocellara olives, cold-pressed rapeseed oil, balsamic vinegar (ve)	4.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	5.95
Stornoway black pudding Scotch egg, apple and tamarind ketchup	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.95

### Starters

Cornish pork rillettes, celeriac and apple remoulade, fried sourdough, cornichons, watercress	8.75
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	8.95/13.95
Caramelised cauliflower and Parmesan soup, Liberation Ale, Marmite and Cheddar cheese straws	7.95
Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise	8.95

### The Great British Sunday Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine jus*

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	18.95
Roast pork loin, crackling and apple sauce	18.95
Roast chicken, sage and onion sausage stuffing, bread sauce	17.95
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)	15.95

### Mains

Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	17.95
7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.50
Butternut squash, butterbean and barley cassoulet, pine nut and sage crumb, kale crisps (ve)	12.95

### Sides

Cauliflower cheese, thyme crumb	4.95	Thick-cut pub chips or skin-on fries (ve)	4.50
Skin on fries, garlic mayo, Italian hard cheese	5.50	Liberation Ale-battered onion rings	4.95
Seasonal green vegetables, garlic butter	5.95	Garlic buttered ciabatta / with cheese	4.95/6.95

**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 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.



## Puddings

Dark chocolate and coffee brownie, raspberry sorbet, maple granola (v)	8.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.50
Bramley apple, blackberry and almond crumble, Jersey Dairy vanilla ice cream or vanilla custard (v) (veo)	7.50
Caramel roasted pineapple, coconut ice cream, passionfruit, lime, pistachio praline (v)(veo)	7.95

## Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
<i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; vanilla ice cream, illy espresso, Sue's fudge (v)	5.50
<b>Food for thought;</b> 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.

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## Coffee & Tea

*A full range of hot drinks are available. Please ask to see the full listing*  
*Perhaps try one of our seasonal hot chocolates?*  
*Dairy-free milks available.*

## After Drinks

*Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourites...*

Espresso Martini  
Bulleit 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.

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## 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.

Jersey Dairy. Vienna Bakery. Easenmyne Ltd. FishWise Seafood. Valley Foods. Fungi Delecti.

Le Petit Menage Farm. Jersey Oyster Company. Pottage Farm Eggs. Stoddart's Scottish Beef.

[liberationgroup.com/suppliers-producers](http://liberationgroup.com/suppliers-producers)

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