

THOMAS DE LA RUE

ST. PETER PORT, GUERNSEY

Menu

Pub Snacks & Sharing

Liberation Ale and Coastal Cheddar rarebit (v)	4.50
Sticky chicken wings, Liberation IPA BBQ sauce	6.50
Pork, sage and onion sausage roll, piccalilli	5.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Butternut squash, wild mushroom and black bean nachos (ve)	12.50
Slow cooked chunky beef brisket, smoked cheese sauce and black bean chilli nachos	14.50

Starters

Smoked ham hock and parsley terrine, Liberation Ale chutney, sourdough toast	7.95
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	7.95/12.95
Seasonal soup of the day - please ask for details	6.95
Whipped hot-smoked salmon, beetroot tartare, capers, dill, toast	8.75

Mains

Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	16.50
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	13.95
8oz rump; 28 day dry-aged steak, thick-cut chips, vine tomato, roasted mushroom, watercress	23.95
Add peppercorn sauce	2.50
Add garlic butter sauce	2.50
7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Buttermilk fried free-range chicken burger, chipotle mayo, rainbow slaw, pickles, skin-on fries	16.95
Falafel spinach burger, vegan Cheddar, chipotle mayo, crispy and pink pickled onions, fries	15.95

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Skin on fries, garlic mayo, Parmesan	5.25
Seasonal green vegetables, garlic butter	5.50	Caesar salad, Parmesan, anchovy dressing	5.50
Liberation Ale-battered onion rings	4.50	Garlic buttered ciabatta / with cheese	4.95/6.50

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)	7.95
Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)	6.95
Bramley apple, blackberry and almond crumble, clotted cream ice cream or vanilla custard (v)	7.50

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuit (v)	5.50

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.

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.

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, 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. Cimandis.

liberationgroup.com/suppliers-producers

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