

THOMAS DE LA RUE

ST. PETER PORT, GUERNSEY

Snacks

Pork, sage and onion sausage roll, piccalilli	6.95
Deville whitebait, tartare sauce	4.95
Rosemary focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	3.95
Sticky chicken wings, chipotle BBQ sauce, crispy onions	8.25
Stornoway black pudding Scotch egg, harissa ketchup	7.95

Sharing

Butternut squash, wild mushroom and black bean nachos (ve)	9.95
Add BBQ pulled pork	3.50

Starters & Lighter Dishes

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	7.95
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, Pecorino	8.95
Za'atar crusted halloumi, beetroot hummus, summer crudités, pomegranate molasses (v)	8.50
BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa	7.50
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	7.50/11.95

Burgers & Buns

Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel, skin-on fries	13.50
Spinach falafel burger, vegan cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	16.50
Buttermilk fried free-range chicken burger, chipotle mayo, rainbow slaw, pickles, skin-on fries	16.50

Mains

Hot-smoked salmon Niçoise salad, soft-boiled egg, lemon dressing	14.95
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
Cumberland sausage pinwheel, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli	15.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Chermoula aubergine, smoked baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	14.50
8oz rump; 28 day aged steak, garlic butter, thick-cut chips, vine tomato, roasted mushroom, rocket	23.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Buttered seasonal greens (v)	4.50
Caesar salad, Parmesan, Caesar dressing	4.95	Liberation Ale-battered onion rings (v)	4.50
Fregola, peas, broad beans and mint (ve)	5.25	Garlic buttered ciabatta / with cheese (v)	4.50/6.50

pudding

Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)	6.95
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	7.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.25
Triple chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	7.50

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of ice cream and sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuits (v)	5.50

Food for thought; £1 from every sale of this dish will be donated to *The Sunshine 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

Dairy-free milks available

After Drinks

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

Espresso Martini
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

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 for gluten free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

