

THOMAS DE LA RUE

ST. PETER PORT, GUERNSEY

MOTHERING SUNDAY

Snacks and Sharing

Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve) **6.5**

Devilled whitebait, tartare sauce **6.5**

Sticky chicken wings, Liberation beer-b-que sauce, crispy onions **7.3**

Piggy Bits - proper sausage rolls, pigs in blankets, Scotch egg, pork crackling, chips and dips **20**

Two Course 27 / Three Course 33

Starters

Scotch egg of the week

Calamari, five pepper seasoning, roast garlic mayo

Soup of the season - please ask for details

Cropwell Bishop stilton, date and walnut croquettes, kohlrabi and apple remoulade, watercress (v)

The Great British Roast

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

Topside of Hereford and Angus beef (served medium-rare), horseradish sauce

Roast pork loin, crackling and apple sauce

Roast chicken, sage and onion sausage stuffing, bread sauce

Trio of roasted meats, with all the trimmings

Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Mains

Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce

Brewery burger, Liberation beer-braised onions, Tewkesbury mustard, Red Leicester, pickles, skin-on fries

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings

Aubergine and chickpea curry, yoghurt, pakora, coriander chutney, coconut rice, poppadoms (ve)

Add breaded chicken breast **3.4**

Sides

Cauliflower cheese, thyme crumb (v) **4.7**

Thick-cut chips or skin-on fries (ve) **5**

Liberation Ale-battered onion rings **4.6**

Roast potatoes, aioli, crispy onions (v) **4.5**

Seasonal green vegetables (v) **4.8**

Truffle fries, Parmesan, aioli, chives (v) **5.3**

Puddings and Cheese

Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)
Little Nutella filled doughnuts, caramelised banana, salted caramel ice cream (v)
Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)
British artisan cheese, Liberation Ale chutney, cornichons and crackers (v)

Nearly Full?

Three little Biscoff doughnuts (ve) 4.1
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) 4.6
Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.5

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.

Tea & Coffee

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available

After Drinks

Tiramisu Espresso Martini
Irish Coffee
Classic Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

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.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info - Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.