## PUFFIN & OYSTER

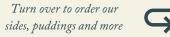
## Main Menu

Oysters Natural - shallots, red wine vinegar	<b>Three</b> 8.00	<b>Six</b> 14.00
Caviar - salmon roe, cucumber, dill oil	8.50	15.00
Kilpatrick - bacon, Worcestershire sauce, tabasco	8.50	15.00
Snacks Nocellara and Greek Mammoth olives, lemon verbena (ve)		4.25
Green pea hummus, feta, grilled flatbread (ve)		5.95
Chickpea and polenta chips, chermoula yoghurt, cashew dukkah (ve)		4.9
Smoked mackerel pate, new season radishes, sourdough		7.9
To share		
Mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (ve)		14.95
Starters		
Salt beef brisket, capers, charred pickled onion, smoked mayonnaise		9.50
Grilled sprouting broccoli, burrata, rocket, almond, tomato and sherry dressing (v)		7.95
Liberation IPA cured salmon, green peas, wasabi, crème fraiche, toasted nori		9.50 7.50
Guernsey tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (ve)		8.9
Salt and pepper calamari, Vietnamese dipping sauce, chilli, spring onion, lime		
Guernsey crab arancini, tomato fondue, saffron aioli, Parmesan		8.9
Seafood		
Liberation ale-battered cod and thick cut chips, minted peas, tartare sauce		17.9
Grilled shell-on prawns, garlic butter, sourdough		11.95 / 17.9
Fish finger bun, Liberation Ale beer-battered fish, tartare sauce, watercress, pickled fennel, fries		14.9
Guernsey crab sandwich, brown crab mayo, charred lemon, skin-on fries		14.9
Cornish plaice, baked whole, brown shrimp and caper butter, sprouting broccoli, new season potatoes		20.9
Guernsey crab and king prawn linguine, preserved lemon butter, vine-ripened tomato and chilli		18.9
Catch of the day - please ask one of your team member for details		MI
Mains		
Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt		14.95
Courgette, spinach and green herb risotto, peas, vegan feta, radish (ve)		16.9
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing		18.9
The P&O beef burger, streaky bacon, smoked Cheddar, BBQ relish, skin-on fries		16.5
New season lamb Barnsley chop, new season potatoes, peas, broad beans and mint sauce		24.95
Steaks		
All our prime steaks are served with roscoff onion, garlic butter, watercress, and hand-cut chips		
8oz Bavette		24.95
10oz Sirloin		29.95
6oz Fillet		32.95
Add peppercorn		2.50

Thick-cut pub chips or skin-on fries (ve)	4.25	Garlic and herb buttered flatbread (v) / with cheese	4.25/5.95
Liberation ale beer-battered onion rings (v)	4.50	New potatoes, salsa verde (ve)	4.95
Sprouting broccoli, almonds, sherry dressing (ve)	5.95	Spring greens, garlic butter (v)	4.95



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Puddings	
Guernsey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)	8.50
Passionfruit and lime pannacotta, caramelised pineapple, vegan vanilla ice cream	7.95
Triple chocolate brownie, salted caramel sauce, espresso ice cream, almond wafers (v)	8.50
Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)	7.95
Little Biscoff filled doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	8.50
Nearly Full?	
Two little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Guernsey vanilla ice cream, espresso, little biscuit (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 Sunflower Project, a charity offering bereavement support for young people.

The Puffin & Oyster Cheese Plate	10.95
Black Bomber aged Cheddar, ashed goat's cheese, Blue Monday blue cheese	
Served with caramelised onion and apple chutney, cornichons, crackers (v)	
Try a glass of Cockburn's port to go with your cheese	

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

Bulleit Old Fashioned	10.00	Negroni	9.50
Espresso Martini	9.50	Bailey's Chocolate Orange Martini	9.50

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

Americano English breakfast
Latte Cappuccino Earl Grey

## 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, 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, Liberation Brewing Co, Manor Farms, Cimandis

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. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.