



THE
PUFFIN & OYSTER

Sunday Menu

While you wait

Mimosa	6.75	Ketal One Vodka Bloody Mary	9.00	Virgin Mary	4.25
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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)	4.95
Smoked mackerel pate, new seson radishes, sourdough	7.95

To share

Mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (ve)	14.95
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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
Guernsey tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (ve)	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, spring onion, lime	8.95
Guernsey crab arancini, tomato fondue, saffron aioli, parmesan	8.95

The Great Pub Sunday Lunch

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Beef sirloin (served medium-rare), horseradish sauce	18.95
Free range chicken, sage and onion sausage stuffing, bread sauce	15.95
Our veggie roast, mushroom gravy (v) (veo)	13.95

Mains

Courgette, spinach and green herb risotto, peas, vegan feta, radish (ve)	16.95
Liberation ale-battered cod and thick cut chips, minted peas, tartare sauce	17.95
The P&O beef burger, streaky bacon, smoked Cheddar, BBQ relish, skin-on fries	16.50
Guernsey crab and king prawn linguine, preserved lemon butter, vine-ripened tomato and chilli	18.95

Sides

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



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Turn over to order our
sides, puddings and more



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Puddings

Guernsey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)	8.50
Passionfruit and lime pannacotta, caramelised pineapple, coconut sorbet	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	Chamomile
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.