

THE  
**PUFFIN & OYSTER**  
*Pub and Dining*

### Snacks

Marinated Gordal olives (ve)	4.50
Rosemary focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.25
Pea and broad bean Scotch egg, watercress, lemon mayonnaise (v)	7.50
Seafood arancini, saffron aioli, Pecorino	6.95

### Sharing

Fisherman's Board - Smoked salmon, whipped smoked mackerel, devilled whitebait, little prawn cocktails <i>with pickled cucumber, tartare sauce, bread and butter</i>	32.00
Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	16.95

### Starters & Lighter Dishes

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.75
Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles	8.50
Za'atar crusted halloumi, beetroot hummus, summer crudités, pomegranate molasses (v)	8.75
Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	8.95
Local scallops baked in their shell, chorizo and herb crumb	13.50

### Flatbreads & Salads

Chicken shawarma flatbread, baba ghanoush, sumac onions, herb salad, pickled chilli, za'atar yoghurt	13.50
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.95
Vietnamese style prawn salad, cucumber, roasted cashews, lime, ginger and chilli dressing	9.75/14.95
Heritage tomato 'panzanella', torn bread, burrata, basil, caper and sherry vinaigrette (v)	9.50

### Mains

Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	19.50
Corn-fed chicken supreme, sweetcorn, gnocchi, oyster mushrooms, broad beans, tarragon butter	21.50
Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo)	16.50
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers	21.50
Seabass Niçoise, Jersey Royals and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing	19.95
Chermoula aubergine, smoked baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	15.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	18.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	18.25
100z sirloin; 28-day aged steak, garlic butter, thick-cut chips, roast tomato and mushroom, rocket salad	32.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.95

### Sides

Thick-cut pub chips or skin-on fries (ve)	4.50	Truffle fries, pecorino, aioli, chives (v)	5.50
Buttered seasonal greens (v)	5.25	Jersey Royal potatoes, garlic butter (v)	4.95
Garden salad, radish and herbs (ve)	4.95	Garlic buttered ciabatta / with cheese (v)	4.95/6.95

## pudding

Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)	7.95
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	8.50
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)	8.50
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.95

## Cheese

A selection of British and French cheese	12.95
<i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.95
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)	5.75

**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.

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## 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  
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.

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## 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.

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[liberationgroup.com/suppliers-producers](http://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.

