

# MAIN MENU



## MAINS

<b>8oz Sirloin Steak</b> Our premium steak is served with roasted mushroom, cherry vine tomatoes, dressed rocket salad and skin-on fries	<b>29.95</b>
<b>Add:</b> peppercorn sauce	<b>3.00</b>
<b>Liberation Ale battered fish and chips</b> – garden peas, tartare sauce	<b>17.95</b>
<b>Slow-cooked sweet &amp; smoky baby back ribs</b> – with gherkins, fennel slaw & skin-on fries	<b>21.95</b>
<b>Oven baked salmon fillet</b> – pistachio and honey crust, served with mange tout, sautéed baby new potatoes & mango reduction	<b>24.50</b>
<b>Sea bass</b> - herb & peas crushed potatoes, grilled asparagus and creamy lemon butter sauce	<b>22.50</b>
<b>Go green Carnaroli risotto</b> – wild mushrooms, asparagus, shaved parmesan and homemade pesto (v)	<b>18.50</b>
<b>Add:</b> shell on Tiger prawns	<b>5.50</b>
<b>Slow-cooked blade of Aberdeen Angus beef</b> – Bourguignon sauce, glazed carrot, smoked parsnip mash	<b>19.50</b>
<b>Herb roasted pork belly porchetta</b> – with herbs & garlic roasted baby potatoes, tender stem broccoli, fried shallots, piquillo peppers, crispy bacon & pork glaze	<b>23.50</b>
<b>Romesco spaghetti</b> – wild mushrooms, spinach, roasted garlic cherry vine tomatoes, pine nuts & shaved parmesan (v)	<b>18.50</b>

## BURGERS

<b>Jersey beef burger</b> – smoked cheddar, garnish, burger relish, aioli, toasted seeded brioche bun, skin-on fries	<b>17.95</b>
<b>Add:</b> crispy streaky bacon	<b>3.00</b>
<b>Add:</b> fried egg	<b>1.50</b>
<b>Add:</b> pulled pork	<b>3.00</b>
<b>Beyond meat vegan burger</b> – vegan cheese, tomato, baby gem, burger relish, fennel slaw, skin-on fries (ve)	<b>16.50</b>
<b>Chicken Milanese crostini</b> – breaded chicken escalope, gem lettuce, tomato, truffle aioli, parmesan, skin-on fries	<b>16.95</b>
<b>Add:</b> crispy streaky bacon	<b>3.00</b>
<b>Honey toasted halloumi &amp; streaky bacon</b> – Mediterranean vegetables, aioli, toasted seeded brioche bun, skin-on fries	<b>16.50</b>

## SALADS

<b>Fake Caesar</b> – boiled egg, baby new potatoes, asparagus, gem lettuce, bacon, shaved parmesan, garlic croutons & Caesar dressing (no anchovies)	<b>15.95</b>
<b>Add:</b> panko crispy chicken	<b>4.00</b>
<b>Add:</b> shell on Tiger prawns	<b>5.50</b>
<b>Burrata panzanella</b> – heritage tomatoes, mixed leaves, basil pesto, garlic herb sourdough croutons & infused oil	<b>16.95</b>
<b>Add:</b> Prosciutto	<b>3.00</b>
<b>Buddha bowl</b> – avocado, mediterranean vegetables, spaghetti carrots, tender stem broccoli, mix leaves, cucumber ribbon, sweetcorn & mixed seeds	<b>15.95</b>
<b>Add:</b> Halloumi	<b>3.50</b>

## SIDES

Gordal Olives, grissini (v)	<b>6.95</b>	Rustic bread, served with homemade garlic & rosemary butter (v)	<b>6.50</b>
Truffle & parmesan fries (v)	<b>5.95</b>	Seasonal greens & mixed seeds (ve)	<b>6.95</b>
Skin-on fries (ve)	<b>4.95</b>	Garden salad, heritage tomatoes, rocket & basil dressing (ve)	<b>5.95</b>
Sweet potato fries (ve)	<b>5.95</b>		
Garlic ciabatta / with cheese (v)	<b>6.00/6.95</b>		

TURN OVER TO ORDER  
OUR DESSERTS AND MORE



## DESSERTS

Triple Chocolate Pecan Brownie – chunky Belgian chocolate ice cream, fresh berries & chocolate sauce (v)	8.50
Little Biscoff filled doughnuts – salted caramel sauce, vanilla ice cream (ve)	8.50
Spiced sticky date pudding – Jersey Dairy rum and raisin ice cream, butterscotch sauce (v)	8.50
Toffee apple, fig and chestnut crumble – Jersey Dairy salted caramel ice cream or custard (v)	8.50
Selection of British cheeses – served with chutney, cornichons and crackers	13.50

## NEARLY FULL?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; coffee ice cream – illy espresso, little biscuit (v) (50p from the sale of each affogato is donated to Healing Waves)	6.50



*Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.*

## COFFEE & TEA

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

## AFTER DRINKS

Ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

*A few of our favourites...*  
Espresso Martini

Old Fashioned  
Negroni

## 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.

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