



Lunchtime *menu*

served from 12.00 - 14.30

our lunch dishes are served with skin on fries

OPEN STEAK & EGG SOURDOUGH CROSTINI 16.95

caramelised onions, sautéed wild mushrooms, rocket & confit garlic aioli

ANTIPASTO CROSTINI 13.95

cured meats, fresh mozzarella, heritage tomatoes,
piquillo peppers, rocket salad, green basil pesto

FIGGY GOAT CHEESE BAGUETTE (V) 13.95

honey-drizzled fresh figs, caramelised pecan nuts, fig relish and dressed rocket

BBQ PULLED PORK TACOS 14.50

fresh mango, lime and pineapple salsa, quick pickled onion

MEDITERRANEAN PROSCIUTTO & CHICKEN MILANESE FLATBREAD 15.95

crispy breaded chicken, prosciutto, sun-dried tomatoes, olives,
roasted red peppers, rocket, crumbled feta, basil pesto and balsamic glaze

KOREAN BBQ DOG 13.95

Korean BBQ pulled pork, kimchi Napa cabbage slaw, sesame mayo

The charcuterie *to share*

24.95

fennel salami, coppa, chorizo, pork rillettes, sun-dried tomatoes, pickles, caper berries, olives and crostini

Small Plates *menu*

JERSEY BAKED SCALLOPS 12.90

miso-hazelnut butter, chargrilled lemon

BURRATA (V) 14.90

Heirloom tomatoes, basil pesto, crushed pistachios, red pepper velouté, sourdough

PIMIENTOS DE PADRÓN (VE) 5.90

smoked sea salt, toasted almond flakes

SHERRY GLAZED SPANISH CHORIZO 11.95

grilled sourdough

CHILLI, GARLIC & LIME PRAWNS 12.95

Vietnamese-style salad

SPICY PLUM & GINGER CHICKEN WINGS 12.50

spring onions and crunchy peanuts

STICKY HALLOUMI BITES (V) 10.95

watercress, black sesame, miso-honey glaze

SPINACH & BASIL HUMMUS (VE) 10.95

crumbled feta, olives, mixed vegetable crisps, flatbread

Turn the page to discover our delicious mains, crafted with passion and the finest ingredients.

Main menu

MAINS

10oz Sirloin Steak	32.95
Our premium steak is served with roasted mushroom, cherry vine tomatoes, dressed rocket salad, skin-on fries served with peppercorn sauce or garlic butter	
Liberation Ale battered fish and chips , garden peas, rustic tartare sauce	19.00
Pan fried sea bass , herb & peas crushed Jersey Royals, grilled broccolini and creamy lobster glaze sauce	24.95
Lemon chimichurri marinated chicken supreme , roasted fingerling potatoes, zucchini & cucumber salad, herb and garlic compound butter	22.50
Blackened pork tenderloin , grilled hispi cabbage, roasted smashed new potato, cider and grain mustard sauce, crispy shallot, red pepper velouté	24.50
Spring vegetable & burrata risotto , garden peas, asparagus, parmesan (v)	19.95
Add: Tiger prawns	5.50
Wild garlic pesto rigatoni , sun-dried tomatoes, crispy Parma ham, rocket and shaved parmesan	19.50

BURGERS

Jersey Hugo's burger , lettuce, red onion, tomato, mustard seed pickles, smoked cheddar cheese, confit garlic aioli, brioche bun	18.95
Add: crispy streaky bacon	3.00
Add: fried egg	1.50
Add: pulled pork	3.00
Beyond kimchi slaw burger - vegan cheese, crisp lettuce, heirloom tomato, sesame mayo, vegan brioche bun (ve)	18.50

SALADS

Fake Caesar – soft boiled egg, Jersey Royals, asparagus, gem lettuce, bacon, parmesan, garlic crostini & fake Caesar dressing (Anchovy-free)	17.50
Add: panko crispy chicken	3.00
Add: Tiger prawns	5.50
Vietnamese rice noodle salad - fresh mango, spaghetti carrots, ribbon cucumber, spring onions, fresh chili, roasted cashew nuts, lime, ginger & chili dressing (ve)	17.50
Add: Tiger prawns	5.50

SIDES

Garlic buttered ciabatta (v)	6.00	Provençal olives (ve)	5.50
Garlic buttered ciabatta with cheese (v)	6.95	Seasonal green vegetables (v)	6.95
Skin-on fries (ve)	5.25	Garden salad, house dressing (ve)	5.95
Sweet potato fries (ve)	5.95	Herb buttered Jersey Royals (v)	6.95

Team Rewards

Allergen Info

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) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option available - 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.