



Sunday

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Brewed & Stormy / Negroni
House Gordal olives 3.9

Snacks & Sharing

Summer crudités, sweet potato hummus, za'atar (ve)	6.4
Buttermilk fried chicken, buffalo hot honey and ranch	7.5
Halloumi fries, za'atar, Greek yogurt, pomegranate and mint (v)	8.5
Sourdough focaccia and Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.3
Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives	15.7

Small Plates & Salads

Lamb Scotch egg, broad beans and peas, hung yoghurt, pickled cucumber	9.9
Gin-cured salmon, citrus, radish, caviar and ponzu dressing	13.5
Coronation chicken tart, toasted almonds, radish and herb salad	8.7
Burrata, grilled focaccia, red pepper tapenade, herb salad, basil oil	14.5

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce	24.6
Slow-roasted pork belly, garlic and rosemary, baked apple sauce	19.5
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)	16.5

Mains

Romesco chicken thighs, garlic-battered hispi, hasselback potatoes, blistered spring onions	19.5
Jersey crab and prawn linguine, samphire, preserved lemon, brown crab and chilli butter, pangritata	21.9
Garden risotto, green pea pesto, shaved asparagus, fennel and radish, marinated feta (ve)	15.9
Beer-battered fish and chips, tartare sauce, minted peas or curry sauce	14/19.9
<i>Proudly made with Butcombe Gold - our award-winning gluten-free ale, brewed in Bristol</i>	
Liberation burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries	18.9

Sides

Cauliflower cheese, thyme crumb (v)	5.2	Roast potatoes, aioli, crispy onions (v)	4.5
Thick-cut pub chips or skin-on fries (ve)	5.3	Grilled hispi, garlic butter, aioli, crispy onions (v)	6.5
Beer-battered onion rings	4.9	Garden salad, radish and herbs (ve)	5.2

Puddings & Cheese

Hugos tiramisu, perfect for sharing (v)	7.9
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.9
Triple chocolate brownie, salted caramel, chocolate ice cream, almond wafers (v)	8.5
Burnt Basque cheesecake, rhubarb and custard (v)	8.5
British artisan cheese, Liberation Ale chutney, cornichons and crackers (v)	11.9

Nearly Full?

Three little Biscoff doughnuts (ve)	4.5
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	4.7
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.9

Food for thought: 50p from every sale of this dish will be donated to Healing Waves



Healing Waves charity enables local individuals with a physical or mental disability to access the ocean in a safe way

Tea & Coffee

We have a wide selection of hot drinks – please ask to see the full menu

After Drinks

A few of our favourites:

Tiramisu Espresso Martini
Kentucky Sour
Bailey's Liqueur Coffee

Browse our full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

Our Food Ethos

Our ethos is simple: to source quality, seasonal British produce that is sustainable, traceable and local wherever possible - creating consistent and innovative menus that offer great value that exceeds expectations.

Cooking everything from scratch, we work with passionate suppliers who care as much about quality, provenance and sustainability as we do.

liberationgroup.com/suppliers-producers



(v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask about gluten-free options

Scan the QR code for allergen and nutritional information

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you

A discretionary service charge of 10% will be added to your bill and split between today's team