



### Snacks & Sharing

Baked ciabatta, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Chorizo Scotch egg, smoked tomato aioli	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Sweet potato hummus, chimichurri, grilled flatbread (ve)	6.25
Fisherman's Board - Smoked salmon, whipped smoked mackerel, devilled whitebait, little prawn cocktails, pickled cucumber, tartare sauce, bread and butter	32.00

### Starters & Lighter Dishes

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.50
Hand-dived Jersey scallops, radish, peas and shoots, pancetta	16.50
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, Pecorino	9.25
Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	8.95

### Flatbreads & Salads

Chicken shawarma flatbread, baba ghanoush, sumac onions, herb salad, pickled chilli, za'atar yoghurt	12.95
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	12.50
Hot-smoked salmon Niçoise salad, soft-boiled egg, lemon dressing	15.95
Chopped salad, halloumi, beetroot falafel, sweet potato hummus, pink onions, za'atar yoghurt (v) (veo)	14.50

### Mains

Jersey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	18.95
Dingley Dell pork chop, Thatchers cider and honey glaze, fried egg and hash browns	23.95
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers	20.50
Tandoori chicken thighs, blackened sweetcorn, onion bhaji, coconut and mango yoghurt	16.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	17.95
Sweet pea and mint mezzaluna, whipped vegan feta, salsa verde, pangritata (ve)	15.95
100z sirloin; 28-day aged steak, garlic butter, thick-cut chips, roast tomato and mushroom, rocket salad	29.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.50

### Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Truffle fries, pecorino, aioli, chives (v)	5.25
Caesar salad, Parmesan, Caesar dressing	5.50	Buttered seasonal greens (v)	4.75
Jersey Royal potatoes, garlic butter (v)	4.50	Garlic buttered ciabatta / with cheese (v)	4.50/6.50

## Puddings

Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	7.95
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.75
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.75

## Sundaes

Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans	7.95
Jersey strawberry Eton mess sundae, vanilla ice cream, meringue, Chantilly cream (v)	8.50
Banoffee sundae, honeycomb ice cream, banana, whipped cream, caramel and chocolate sauce (v)	7.95

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, Jersey fudge (v)	5.75

**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

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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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## 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.

Jersey Dairy. Vienna Bakery. Easenmyne ltd. FishWise Seafood. Valley Foods. Fungi Delecti.

Le Petit Menage Farm. Jersey Oyster Company. Pottage Farm Eggs. Slaney Valley Beef.

[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 us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

