



## Menu

### Pub Snacks & Sharing

Baked ciabatta, Guernsey Dairy butter, cold-pressed rapeseed oil (v) (veo)	4.50
Heritage squash hummus, smoked chilli oil, toasted seeds, grilled flatbread (ve)	5.50
Liberation Ale and Coastal Cheddar rarebit (v)	4.50
Sticky chicken wings, Liberation IPA BBQ sauce	6.50
Butternut squash, wild mushroom and black bean nachos (ve)	11.95

### Starters

Smoked ham hock and parsley terrine, Liberation Ale chutney, sourdough toast	7.75
Buttermilk fried chicken, little gem, Caesar dressing, Parmesan	7.50/12.50
Seasonal soup of the day - please ask for details	6.95
Whipped smoked mackerel pate, beetroot tartare, capers, dill, sourdough toast	7.50

### Mains

Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.50
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	16.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	15.95
Free-range chicken leg confit, heritage squash and butterbean cassoulet, pine nut and sage crumb	14.95
Traditional faggots, smoked parsnip mash, black kale, onion marmalade, proper gravy	12.50
7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	15.95
Falafel spinach burger, vegan Cheddar, chipotle mayo, crispy and pink pickled onions, fries	14.95
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	13.50
8oz rump; 28 day dry-aged steak, thick-cut chips, vine tomato, roasted mushroom, watercress	22.95
Add peppercorn sauce	2.50
Add garlic butter sauce	2.50

### Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Posh fries, truffle aioli, Parmesan, chives (v)	5.25
Ultimate mac n' cheese, thyme crumb (v)	5.95	Seasonal green vegetables, garlic butter	4.95
Liberation Ale-battered onion rings	4.50	Garlic buttered ciabatta / with cheese	4.95/5.95

**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 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 absence of all allergens in our dishes.



## Puddings

Dark chocolate and coffee brownie, raspberry sorbet, maple granola (v)	7.75
Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)	6.50
Bramley apple, blackberry and almond crumble, clotted cream ice cream or vanilla custard (v)	6.95
Caramel roasted pineapple, coconut ice cream, passionfruit, lime, pistachio praline (v)(veo)	7.50

## Cheese

Wookey Hole cave-aged Cheddar, Rosary goat's cheese, Northern Blue Served with caramelised onion chutney, cornichons, crackers	11.95
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## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuit (v)	5.50

**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*

*Perhaps try one of our seasonal hot chocolates?*

*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](https://liberationgroup.com/suppliers-producers)

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