



Snacks

Baked focaccia, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.50
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	5.75
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Chorizo Scotch egg, smoked tomato aioli	6.95

Starters & Lighter Dishes

Courgette, green pea and watercress soup, chimichurri, sourdough (ve)	7.25
Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles	7.95
Guernsey crab and Old Winchester quiche, green apple, radish and fennel salad	9.95
Heirloom tomato bruschetta, burrata, olive tapenade and basil (v)	8.50

Flatbreads & Salads

Minted lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	14.50
Fish tacos, breaded haddock, chipotle chilli sour cream, cucumber and mango salsa	11.95
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	7.50/11.95
Chopped salad, halloumi, beetroot hummus and falafel, pink pickled onions, za'atar yoghurt (v) (veo)	13.95

Mains

Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	18.50
Free-range chicken Milanese, British Pecorino, rocket salad, aioli, caramelised lemon	17.95
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers	19.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.50
Spinach falafel burger, vegan cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	16.50
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
10oz 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
Buttered seasonal greens (v)	4.50	Garlic buttered ciabatta / with cheese (v)	4.50/6.50
Jersey Royal potatoes, garlic butter (v)	4.25	Liberation Ale-battered onion rings (v)	4.50

Pudding

Sticky toffee sundae, rum and raisin ice cream, toffee sauce, whipped cream, candied pecans	7.50
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	7.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.50
Triple chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	7.50

Cheese

A selection of British and French cheese	11.95
<i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	

Nearly Full?

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

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
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.

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.

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 a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

