



Sunday

Aperitifs

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

Small plates

Guernsey crab cakes, lemon and apple remoulade	6.5
Ox cheek arancini, black garlic aioli, pecorino	7.5
Croque Monsieur - Gruyere, parmesan, honey roast ham	6.5
BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa	7.7
Braised Guernsey Octopus salad, chorizo, lemon, herbs	8
French onion soup, Gruyère croûte	7.5
The Camemburger - breaded camembert, streaky bacon, Dijon mayo, pickles	7.5
Bavette steak, Café de Paris butter, rocket salad	8

Brunch

Tandoori chicken flatbread, Bombay butter, curried mango yoghurt, crispy chickpeas	11.5
Full English <i>sausage, bacon, baked beans, hash brown, egg, black pudding, flat mushroom, slow roast tomato, sourdough, Guernsey butter</i>	13.9
Turkish eggs <i>garlic yoghurt, poached eggs, smoked chilli butter, dill, grilled flatbread (v)</i>	10.5
Smashed avocado and poached eggs <i>chilli flakes, toasted seeds, grilled sourdough (v)</i>	10
<i>Add streaky bacon</i>	2.5
<i>Add grilled chorizo</i>	2.5
<i>Add smoked salmon</i>	3.5

The Great British Roast

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

Sirloin of Guernsey beef (served medium-rare), horseradish sauce	21.5
Chicken half, proper bread sauce	20
Roasted butternut squash, lentil and kale Wellington, mushroom gravy	17.5

Mains

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries	17.5
Guernsey crab and prawn linguini, vine-ripened tomato and chilli, preserved lemon butter	20.5
Plant based burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)	16.5
Liberation Gold beer-battered fish and chips, tartare sauce, minted peas	13/18.5
<i>Add curry sauce</i>	2.5

Sides

Cauliflower cheese, thyme crumb (v)	4.5	Roast potatoes, aioli, crispy onions	4.5
Sprouting broccoli, toasted almonds (ve)	4	Beer battered onion rings (v)	5
Garden salad, radish and herbs (ve)	4	Garlic buttered baguette (v) / with cheese	4/6.5

Puddings and Cheese

Rhubarb and custard crème brûlée, ginger shortbread (v)	7.5
Guernsey Gâche bread & butter pudding	7
Lemon cake, whipped yoghurt icing, raspberries, pistachio praline (ve)	7
Little Biscoff donuts, salted caramel ice cream (ve)	7

Nearly Full?

Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.5
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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

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

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