



Supper

Aperitifs

Brewed & Stormy / Negroni / Hugo's Royale Spritz
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
The Camemburger - breaded camembert, streaky bacon, Dijon mayo, pickles	7.5
Bavette steak, Café de Paris butter, rocket salad	8
Braised Guernsey Octopus salad, chorizo, lemon, herbs	8
French onion soup, Gruyère croûte	7.5

Pub classics

10oz sirloin steak, garlic butter, pub chips, mushroom, rocket, béarnaise	27.5
Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries	17.5
Liberation Gold beer-battered fish and chips, tartare sauce, minted peas	13/18.5
<i>Add curry sauce</i>	2.5
Plant based burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)	16.5
Classic Caesar salad, gem lettuce, anchovies, garlic croutons, soft boiled egg, Caesar dressing	12
<i>Add king prawns</i>	4.5
<i>Add streaky bacon</i>	2.5
<i>Add smoked salmon</i>	3.5

Seafood

Fillet of seabream, lemon and herb crust, lobster sauce, samphire, saffron potatoes	21.2
Steamed mussels, Liberation ale, smoked bacon and crème fraiche, grilled sourdough	9.5/18
Guernsey crab and prawn linguini, vine-ripened tomato and chilli, preserved lemon butter	20.5

Mains

Pork ribeye, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli	22.3
Sweet potato dahl, tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms (v) (veo)	16
Chicken supreme and grilled chorizo, roast garlic cream, polenta, blackened corn, salsa verde	21.3
Sprouting broccoli and fregola salad, peas, broad beans and mint, vegan feta, lemon dressing (v)	14.5

Sides

Thick-cut pub chips or skin-on fries (ve)	4	Garlic buttered baguette (v) / with cheese	4/6.5
Truffle fries, Parmesan, aioli, chives (v)	5	Beer battered onion rings (v)	5
Sprouting broccoli, toasted almonds (ve)	4	Garden salad, radish and herbs (ve)	4

Puddings

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

Nearly Full?

Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.5
Two scoops of Guernsey ice creams and sorbets, with rossini (v) (veo)	4.7

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