19

Dix-Neuf

BRASSERIE & BAR

Lunch

Small plates

Pork rillettes, beer pickles, strong mustard, buttered toast	**8.7**
Ox cheek arancini, black garlic aioli, pecorino	**7.9**
Local hand-dived scallops thermidor, green apple, lemon pangrattato	**13.5**
French onion soup, Gruyère croûte	**7.5**

Brunch

American-style pancakes, blueberries and maple syrup (v)	**12.7**
Full English breakfast *sausage, bacon, black pudding, fried egg, beans, mushroom, tomato, hash brown, toast*	**13.9**
Turkish eggs, garlic yoghurt, poached eggs, smoked chilli butter, dill, grilled flatbread (v)	**10.9**
Smashed avocado and poached eggs, chilli flakes, toasted seeds, grilled sourdough (v)	**9.8**

Add *Streaky bacon 2.5 / Chorizo 3.5 / Smoked salmon 4*

Sandwiches

Ultimate brekky bap: double sausage patty, American cheese, bacon relish, hash brown, sunny egg	**13.9**
Rump steak baguette, caramelised and crispy onions, horseradish, rocket	**14**
Chicken and bacon baguette, avocado, tomato and iceberg	**11.5**
Fish finger bun, Liberation Ale-battered Cod, tartare sauce, watercress, pickled fennel	**12.9**
Croque monsieur - Gruyere, Parmesan, béchamel sauce, honey roast ham	**11.9**
Croque Madame - Gruyere, béchamel sauce, honey roast ham, fried egg	**12.9**
Whipped camembert flatbread, hasselback squash, hot honey, pickled shallots and pomegranate (v)	**13.5**

Make a meal of it *Add a mug of soup, skin-on fries or garden salad 4*

Pub classics

5oz sirloin steak and frites, Café de Paris butter, rocket salad	**15.5**
Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries	**18.9**
Liberation Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce	**14/19.9**
Plant burger, smoked Cheddar, harissa ketchup, crispy and pink pickled onions, skin-on fries (ve)	**16.5**
Steamed mussels, Liberation ale, smoked bacon and crème fraiche, grilled sourdough	**9.5/18**
Guernsey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	**11.9/20.5**
Autumn salad - pearl barley, roasted heritage squash, apple, kale pesto, candied walnuts, watercress (ve)	**8/14.1**
Classic Caesar salad, gem lettuce, anchovies, garlic croutons, soft boiled egg, Caesar dressing	**12**

Add *Chicken breast 4 / Streaky bacon 2.5 / King prawns 4.5 / Smoked salmon 4*

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)	**6.2**	Beer battered onion rings (v)	**4.9**
Garlic buttered mushrooms (v)	**4.5**	Seasonal greens, garlic butter (v)	**5.5**

Puddings

Vanilla crème brûlée, candied oats, brown sugar shortbread (v)	**8.2**
Little Biscoff donuts, salted caramel ice cream (ve)	**7**
Guernsey Gâche bread & butter pudding	**7**
Winter spiced rice pudding, toffee apple compote, hazelnut crumble (ve)	**7.5**

Nearly Full?

Affogato; vanilla ice cream, illy espresso, little biscuits (v)	**5.9**
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*

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

---

Liberation Loyalty Club

Join the club and gain early access to Liberation events, plus discounts and perks across all our managed pubs. **Scan QR code to sign up for loyalty.**

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
Cherry Sour
Irish 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