



Supper

Aperitifs

Brewed & Stormy / Kir Royale / Hugo Spritz
House Gordal olives 3.9

Small plates

Guernsey crab cakes, lemon and apple remoulade	6.5
Ox cheek arancini, black garlic aioli, pecorino	7.9
Croque Monsieur - Gruyere, parmesan, honey roast ham	6.5
Pork rillettes, beer pickles, strong mustard, buttered toast	8.7
The Camemburger - breaded camembert, streaky bacon, Dijon mayo, pickles	7.5
Bavette steak, Café de Paris butter, rocket salad	8
Local hand-dived scallops thermidor, green apple, lemon pangrattato	13.5
French onion soup, Gruyère croûte	7.5
Buttermilk fried chicken, buffalo hot honey and ranch	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	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
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

Seafood

Fillet of seabream, lemon and herb crust, lobster sauce, samphire, saffron potatoes	21.2
Steamed mussels, Liberation ale, smoked bacon and crème fraîche, grilled sourdough	9.5/18
Guernsey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	11.9/20.5

Mains

Pork belly, kale, black pudding mash, mustard and cider cream sauce	19.9
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (ve)	16.5
Chicken supreme, confit garlic mash, prosciutto, pearl onion gravy	19.9
Autumn salad - pearl barley, roasted heritage squash, apple, kale pesto, candied walnuts, watercress (ve)	8/14.1

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
Chocolate and salted caramel fondant, Guernsey vanilla ice cream, hazelnut meringue (v)	8
Guernsey Gâche bread & butter pudding	7
Apple Tarte Tatin, cinnamon crunch, vanilla ice cream - to share (v)	14
Winter spiced rice pudding, toffee apple compote, hazelnut crumble (ve)	7.5

Nearly Full?

Three little Biscoff doughnuts (ve)	4.5
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



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

Scan the QR code for allergen and nutritional information

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