



<b>Jersey Rock Oysters (T)</b>		<b>Three</b>	<b>Six</b>
Natural, with red wine and shallot vinegar		<b>4.95</b>	<b>9.75</b>
Vietnamese; fried shallot, coriander, chilli, lime		<b>5.75</b>	<b>10.75</b>

#### Old Court House Bites & Sharers

Mixed bread basket, Jersey butter (v, gfo)	<b>3.75</b>	King prawn scampi, Marie Rose sauce	<b>6.95</b>
Baked garlic focaccia (v) 4.25 with cheese (v)	<b>4.75</b>	Piri piri chicken wings, garlic dip (gf)	<b>6.50</b>
Honey roast baby chorizo	<b>5.95</b>	Fried halloumi, olive oil and aged balsamic (v, gf)	<b>5.50</b>
Parmesan chicken strips, cracked pepper ketchup	<b>6.50</b>	Crispy pork belly, Thai peanut and cucumbers (gf)	<b>6.50</b>

<b>Whole rosemary baked Camembert</b>	<b>18.50</b>
Served in a round loaf, dressed with garlic butter, with pickles and sticky onion marmalade (v)	

#### All Day Brunch

<b>Jersey crab open sandwich (T)</b>	<b>14.50</b>
Lemon aioli, little gem, radish, watercress, cucumber	
<b>Smashed avocado on toast (v)</b>	<b>8.50</b>
Poached eggs, onion and sesame seeds, chilli flakes, coriander	
<b>Steak sandwich (T)</b>	<b>13.95</b>
Grilled sourdough, rocket, onion marmalade, Dijon mustard	
<b>Chorizo and BBQ beans shakshuka</b>	<b>9.50</b>
Baked eggs, sourdough toast	
<b>Eggs Florentine (v)</b>	<b>8.50</b>
Jersey asparagus, poached eggs, hollandaise	
<b>Caesar salad (T)</b>	<b>6.95/10.95</b>
Little gem, poached egg, anchovies, pecorino, croutons, Caesar dressing	
Add grilled chicken	<b>4.50</b>
Add grilled prawns	<b>6.00</b>
<b>Tomato &amp; mozzarella salad (v) (T)</b>	<b>7.95/11.95</b>
Jersey tomatoes, bocconcini cheese, aged balsamic dressing	
<b>Thai pork belly salad (gf) (T)</b>	<b>8.75/12.50</b>
Crispy pork belly, cucumber, slaw, peanut & chilli dressing	
<b>Jersey beef burger (gfo) (T)</b>	<b>13.75</b>
Monterey Jack Cheddar, garlic mayo, onions, pickles, Jersey hand cut chips	
Add smoked bacon	<b>1.00</b>
<b>Buttermilk fried chicken burger (gfo) (T)</b>	<b>13.75</b>
Garlic mayo, BBQ sauce, onions, pickles, Jersey hand cut chips	
Add smoked bacon	<b>1.00</b>
<b>Beyond Meat vegan burger (ve, gfo) (T)</b>	<b>13.50</b>
Vegan patty, vegan cheese, cracked pepper ketchup, rocket, pickles, Jersey hand cut chips	
<b>South Indian thali-style summer squash curry (ve) (T)</b>	<b>13.95</b>
Asian greens, broccoli, coriander, pilau rice, poppadoms, mango chutney	

#### Steaks & Grill

All served with cherry vine tomato, roasted flat mushroom, watercress and our hand cut Jersey chips (gf).  
Upgrade to truffle and parmesan chips for an extra 1.00

Sirloin 250g (T)	<b>21.15</b>
Porterhouse 500g (T)	<b>25.50</b>
Rib Eye 300g (T)	<b>23.50</b>
Try pairing this with our award-winning Liberation IPA	
Fillet 250g (T)	<b>26.50</b>
Add a sauce (gf) (T)	<b>1.95</b>
Béarnaise, peppercorn or garlic butter	

#### Fresh Fish & Seafood

<b>Shellfish bisque soup</b>	<b>8.95</b>
Prawns, Jersey crab and mussels, Swiss cheese and garlic focaccia	
<b>Jersey crab and tiger prawn linguine (T)</b>	<b>17.50</b>
Chilli and garlic oil, rocket and Parmesan salad	
<b>Baked Jersey scallops (T)</b>	<b>11.95/20.95</b>
With garlic and parsley breadcrumbs and Jersey Royals as a main	
<b>Teryiaki salmon fillet (gf) (T)</b>	<b>17.95</b>
Asian greens, onion and sesame seeds, basmati rice, tamari soy dressing	
<b>Liberation ale-battered cod fillet (T)</b>	<b>13.95</b>
Buttered garden peas, Jersey hand cut chips, tartare sauce	
<b>Mussels in white wine and cream or baked with chilli and garlic</b>	<b>8.95/15.95</b>
With crusty bread as a starter or with hand cut Jersey chips as a main	
<b>Malaysian monkfish and king prawn curry (gf) (T)</b>	<b>19.50</b>
Asian greens, pilau rice, shrimp crackers, crispy shallots & chillies	
Try pairing this with our light and refreshing Liberation Craft Lager	
<b>The OCH mixed fish grill (gf)</b>	<b>19.50</b>
Jersey sea bream, fillet of brill, king prawns, Jersey asparagus, Jersey Royals, lemon hollandaise	

#### Sides

Summer greens (v, gf)	<b>4.50</b>	House dressed salad (ve, gf)	<b>3.75</b>
Jersey hand cut chips (ve, gf)	<b>3.75</b>	Rocket and Parmesan salad (v, gf)	<b>4.50</b>
Truffle and Parmesan chips (v, gf)	<b>4.50</b>	Roasted flat mushrooms (ve, gf)	<b>4.50</b>
Buttered Jersey Royals (v, gf)	<b>4.50</b>	Sweet potato fries (ve, gf)	<b>4.50</b>

Please take a look at our boards for daily market specials!

(T) These dishes are available to take away and enjoy at home.



### Puddings

<b>Cherry and almond chocolate brownie (ve, gf)</b>	<b>6.95</b>
Griottine cherries, cherry sorbet, chocolate shavings	
<b>Sticky toffee and date pudding (v)</b>	<b>6.95</b>
Toffee sauce, salted caramel ice cream	
<b>Jersey strawberry and pistachio pavlova (v, gf)</b>	<b>7.50</b>
Chantilly cream, strawberry sauce	

### Ice Cream & Sorbet (v)

Chocolate, cherry and almond brownie sundae (gf)	7.50
Sticky toffee sundae	7.50
Jersey strawberry Eton mess sundae (gf)	7.50
Ice cream and sorbet scoop	Per scoop 2.00
<b>NEARLY FULL? Try our affogato; vanilla ice cream, Cooper Co espresso and Jersey fudge (gf)</b>	<b>4.50</b>



### Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.

Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

(T) These dishes are available to take away and enjoy at home.

### Sparkling Wine

<b>Vitelli Prosecco NV</b>	200ml	7.00
Veneto, Italy - citrus, elderflower and apple		
<b>Veuve Clicquot Yellow Label Brut NV</b>	Bottle	60.00
Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish		

### Rosé Wine

<b>La Maglia Rosa Pinot Grigio Blush</b>	Bottle 20.00	250ml 7.20	175ml 5.25
Veneto, Italy - light with red fruit flavours			
<b>Miraflores Cotes du Roussillon Rose Domaine Lafage 2018</b>	Bottle 26.00	250ml 9.40	175ml 6.80
Languedoc-Roussillon, France - delicate with strawberry and blackberry flavours			

### White Wine

<b>The Paddock Chardonnay</b>	Bottle 20.00	250ml 7.20	175ml 5.25
South Eastern Australia - juicy peach and tropical fruit			
<b>La Maglia Rosa Pinot Grigio IGT Provincia di Pavia</b>	Bottle 21.00	250ml 7.60	175ml 5.50
Campania, Italy - crisp, fruity and floral			
<b>Valdivieso Sauvignon Blanc</b>	Bottle 23.00	250ml 8.30	175ml 6.05
Aconcagua Valley, Chile - refreshing, lemon and lime			
<b>Cap Cotte Picpoul de Pinet</b>	Bottle 23.00	250ml 8.30	175ml 6.05
Languedoc-Roussillon, France - grapefruit, lemon and lime			
<b>Louis Latour Macon-Lugny</b>	Bottle		27.00
Burgundy, France - floral, citrus and apple			
<b>Monte di Saracco Gavi di Gavi GOCG</b>	Bottle		27.00
Gavi, Italy - fresh, hints of lemon and grapefruit			

### Our Favourite

<b>Johnson Estate Sauvignon Blanc</b>	Bottle 26.00	250ml 9.40	175ml 6.80
Marlborough, New Zealand - passionfruit and grapefruit			

### Red Wine

<b>Petit Papillon Grenache Rouge Vin de Pays d'Oc</b>	Bottle		20.00
Languedoc-Roussillon, France - blackcurrant, cherry and violet			
<b>The Paddock Shiraz</b>	Bottle 21.00	250ml 7.60	175ml 5.50
Murray Darling, Australia - red berries and peppery spice			
<b>Valdivieso Merlot</b>	Bottle 23.00	250ml 8.30	175ml 6.05
Rapel Valley, Chile - jammy plum, cocoa and coffee			
<b>Domaine St Jacques Organic Cotes du Rhone Rouge 2018</b>	Bottle 23.00	250ml 8.30	175ml 6.05
Rhone Valley, France - raspberry, strawberry and spice			
<b>Marques de Caceras Rioja</b>	Bottle 25.00	250ml 9.00	175ml 6.55
Rioja, Spain - smooth and spicy			

### Our Favourite

<b>Tilia Malbec</b>	Bottle 26.00	250ml 9.40	175ml 6.80
Mendoza, Argentina - plum, blackberry and dark chocolate			