



FOOD FESTIVAL

We work closely with our local suppliers and use as many local ingredients and produce as possible, including mushrooms from Fungi Delecti, potatoes and vegetables from Petit Le Marquand Farm, Sue's delicious fudge, some of the islands' best seafood and dairy products, as well as our own award-winning beers and ales.

2-course £19.95 / 3-courses £25.95

STARTERS

Duck rillettes, crispy duck crackling, cornichons, sourdough

Frito Misto - calamari, prawn, whitebait, soy & chilli sauce, chilli, coriander

Smoked tomato bisque, Parmesan tuile, basil cream (v)

MAINS

Chicken breast, black garlic, tender stem, peas, mushroom, fondant potato

Sirloin steak, Café de Paris butter, tomato, chips, rocket
(£4 supplement)

Smoked haddock, poached local free-range egg, peas, sugar snaps, pea shoots, beurre blanc

Keralan sweet potato curry, Asian greens, pilau rice, poppadums (ve)

DESSERTS

Cherry & almond chocolate brownie, griottine cherries, cherry sorbet (v)

Coconut panna cotta, roast pineapple, mango sorbet, mint

Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)

Accompany your meal
with a bottle of red or
white wine for £15



LIBERATION
— PUBS & BARS —

Please ask a member of the team about the gluten free options

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

We cannot guarantee total absence of allergens.