



## BITES

- Truffle & pecorino flat bread **5.95**  
Gordal olives (ve) **4.95**  
Crispy calamari, romesco sauce **7.50**  
Honey roast chorizo **6.50**  
Halloumi fries, harrisa yogurt, pomegranate (v) **6.50**

## SMALL PLATES

- Seared Jersey scallops, mango salsa **11.50**  
King prawn, chilli, ginger, garlic, parsley **10.50**  
Shellfish bisque, prawns, crab meat, mussels, Swiss Gruyere cheese **9.00**  
Roasted beetroot, broccoli, quinoa, avocado, toasted seeds (ve) **7.50**  
*Add goats cheese 8.95*  
Duck rillettes, crispy duck crackling, cornichons, sourdough **8.50**

## JERSEY ROCK OYSTERS

- Natural – shallots, red wine vinegar  
Vietnamese – deep fried, chilli, lime, coriander  
Champagne – baked, champagne & chive sauce

THREE

6.00

6.50

6.50

SIX

10.50

11.50

11.50

## MAINS

- Herb crusted rack of lamb, spring onion mashed potato, baby onions, broad beans, peas, red wine jus **20.50**  
Pan-fried chicken breast, black garlic, tender stem, peas, mushroom, fondant potato **14.50**  
Liberation Ale beer-battered cod, pea puree, hand cut chips, tartare sauce **15.00**  
Keralan sweet potato curry, Asian greens, basmati rice, papadum, chapati bread, mango salsa (ve) **14.50**

## STEAK & GRILL

*All steaks served with cherry tomatoes, truffled King Oyster mushroom & hand cut Jersey chips*

Sirloin 250 gr **23.50**

Ribeye 300 gr **25.50**

Surf 'n' turf - 300g Rib eye and ½ grilled Jersey lobster **P.O.A**

Fillet 250 gr **28.50**

Porterhouse 500 gr **30.00**

### Chateaubriand 500 g for Two **70.00**

*Served with slow roast tomato, truffled king oyster mushroom and hand cut Jersey chips Bearnaise and peppercorn sauce.*

*We recommend that our Chateaubriand is served medium-rare to medium. Please allow 25-30 minutes cooking time.*

*Add sauce - Béarnaise, peppercorn, garlic butter **2.50***

*Upgrade for truffle chips **1.50***

## BURGERS

*Our burgers are served with toasted bun, hand cut Jersey chips, burger garnish, relish & creamy dill coleslaw*

Jersey beef burger, Monterey Jack, traditional burger cheese, Dijon mayo **14.00**

*Add smoked sweet-cure streaky bacon **1.00***

Beyond Meat vegan burger, vegan cheese, rocket (ve) **14.00**

American-style buttermilk fried chicken burger, smoked bacon, garlic aioli **14.00**

## LOCALLY CAUGHT LOBSTER

Please ask your server about our ½ or Whole Jersey lobster P.O.A.

## FRESH FISH AND SEAFOOD

Seafood linguine, crab meat, king prawn, baby prawns, mussels, chilli, ginger, garlic oil **19.95**

Malaysian style monkfish & king prawn curry, rice, shrimp crackers **20.50**

Roasted skate wing [500g], caper beurre noisette, Jersey royals, samphire **22.00**

Mixed Grill - king prawn, bream fillet, monkfish, tender stem, Jersey royals, sauce vierge **24.50**

## SOURDOUGH PIZZA

*Sourdough base, organic tomato passata, basil, Buffalo Mozzarella*

Goat's cheese & N'duja **13.50**

Cured ham, olives, oyster mushrooms, oregano **12.50**

Buffalo Mozzarella, sun blush tomato, basil, garlic oil **11.00**

Pepperoni, Guindilla chilli **13.00**

Lobster, truffle, watercress, pecorino **18.00**

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options.

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.



Recycled (FSC) paper & designed for single use only.





## SIDES

- Truffle Parmesan chips 5.00
- Buttered greens 4.75
- Rocket Parmesan salad 4.75
- Roasted Jersey royals 4.50
- Hand cut Jersey chips 4.00

## PUDDINGS

- Sticky toffee pudding, honeycomb, Jersey salted caramel ice cream (v) 6.95
- Cherry & almond chocolate brownie, cherries, Jersey vanilla ice cream (v) 7.50
- Coconut panna cotta, roast pineapple, mango sorbet, mint 6.95
- Apple & blackcurrant crumble, blackcurrant sorbet (v) 6.25
- Old Court House cheese plate - biscuits, celery, apple, chutney 8.00 / 12.00
- Nearly full? Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v) 4.50



THE BURNT CHEF  
PROJECT

(50p from the sale of each affogato is donated to Burnt Chef Project)

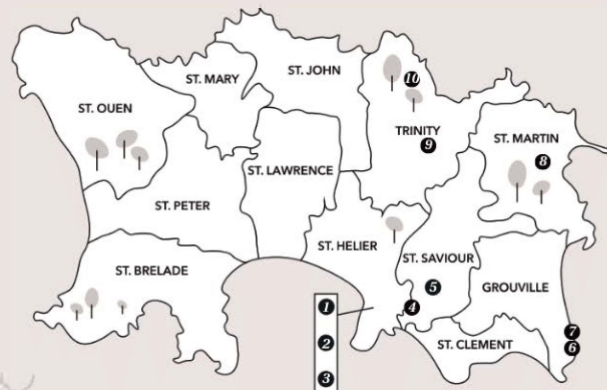
The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## FOOD SUPPLIERS & PRODUCERS

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity



## LIBERATION FOOD SUPPLIERS & PRODUCERS

### Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.



TO ORDER AND PAY JUST SCAN THE QR CODE  
AND PUT IN YOUR TABLE NUMBER.

