



## Main Menu

<b>While you wait</b>	Nocellara and Greek Mammoth olives (ve)	4.25	Chickpea and polenta chips, chermoula yoghurt, cashew dukkah (ve)	4.95
	Green pea hummus, feta, grilled flatbread (ve)	5.95	Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.95
	Share all the above			14.95

### Starters

Salt beef brisket, capers, charred pickled onion, smoked mayonnaise	9.50
Grilled sprouting broccoli, burrata, rocket, almond, tomato and sherry dressing (v)	7.95
Liberation IPA cured salmon, green peas, wasabi, crème fraiche, toasted nori	9.50
Isle of Wight tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (ve)	7.50

### Lighter options

Fish finger bun, Liberation Ale beer-battered fish, tartare sauce, watercress, pickled fennel	11.95
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing	18.95
Grilled chicken thigh Caesar, smoked streaky bacon, garlic croutons, Parmesan, anchovies	12.95
Chopped salad, avocado, cherry tomatoes, red onion, gem lettuce, blue cheese dressing (v)	10.95
Add grilled chicken thigh 3.00      /      king prawns 4.00      /      halloumi 2.50	
Jersey lobster roll, lemon sour cream, iceberg lettuce	14.50
Grilled shell-on prawns, garlic butter, sourdough	11.95 / 17.95

### Mains

Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt	14.95
Pea and shallot tortellini, whipped feta, peas, salsa verde, pangritata (ve)	10.95 / 16.95
Liberation Ale beer-battered cod and thick-cut chips, minted peas, tartar sauce	19.50
Jersey beef burger, Monterey Jack burger cheese, streaky bacon, smoked bacon relish, Dijon mayo, skin-on fries	16.50
Jersey crab linguine, brown crab butter, preserved lemon butter, vine-ripened tomato and chilli	18.95
8oz flat-iron steak, garlic butter, thick-cut chips, roasted mushroom, tomato, watercress	23.95
Catch of the day - please ask your team member for details	MP

### Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Garlic and herb buttered flatbread (v) / with cheese	4.25 / 5.95
Liberation Ale beer-battered onion rings (v)	4.50	Jersey Royals, mint butter (ve)	4.95
Sprouting broccoli, almonds, sherry dressing (ve)	5.95	Spring green vegetables, garlic butter (v)	4.95



Scan the QR code to order and pay on your device

Turn over to order our puddings, and more



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



## Puddings & Cheese

Jersey strawberries, whipped lemon cream, pistachio shortbread, strawberry ice cream (v)	8.50
Passionfruit and lime pannacotta, caramelised pineapple, coconut ice cream	7.95
Triple chocolate brownie, salted caramel sauce, coffee ice cream, almond wafers (v)	8.50
Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)	7.95
Little Biscoff filled doughnuts, caramelised banana, chocolate sauce, toffee ice cream (v)	8.50

## The Old Court House Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	10.95
<i>Try a glass of Cockburn's port to go with your cheese</i>	

## Nearly full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Guernsey vanilla ice cream, espresso, little biscuit (v)	4.95
<i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	

## After Drinks - Ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

A few of our favourites...		Bulleit Old Fashioned	14.50
Espresso Martini	13.50	Negroni	14.50

## Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal treats?	Dairy-free milks available
Black Forest Monbana hot chocolate	Gingerbread spiced latte

*Dairy-free milks available, ask a member of the team for the full listing and prices*

**Please ask to see our wine menu, we also have a range of draight lagers and ciders, locally brewed cask ales, low-alcohol and gluten-free beers. Please ask a member of our team to check what's available today.**

## Our Suppliers & Producers.

*We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers 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.*

Jersey Dairy, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Crete Shellfish, Valley Foods  
Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.