



## Lunch

### Pub Snacks

Baked ciabatta, Nocellara olives, cold-pressed rapeseed oil, balsamic vinegar (ve)	8.95
Wild mushroom arancini, truffle aioli, Parmesan (v) (veo)	6.50
Smoked bacon and Cheddar croquettes, chilli jam	5.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50

### Sharing

Rosemary baked camembert, garlic buttered dipping bread, pickles, sticky onion marmalade (v)	19.50
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### Starters

Salt beef brisket, capers, charred pickled onion, smoked mayonnaise	9.95
Roasted beetroot tart tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)	8.95
Jerusalem artichoke, leek and Gruyère soup, Crème fraîche, sourdough, burnt shallot butter (v)	8.50
Beetroot Waldorf; Cropwell Bishop stilton, conference pear, walnuts, watercress, pickled celery (v) (veo)	12.95
Seared Jersey scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	15.95

### Sandwiches

Ultimate cheese toastie – Lye Cross Farm Cheddar, vegetarian Parmesan, mozzarella, onions and mustard (v)	8.95
Cod fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Hereford x Aberdeen Angus hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket	15.50
Reuben sandwich – salt beef brisket, grilled sourdough, sauerkraut, smoked Cheddar, thousand island dressing	14.95

### Mains

Curried chicken Kyiv, masala sauce, butternut squash 'saag aloo', coriander, lime pickle	20.50
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	19.50
Scottish salmon and watercress fishcakes, cider-braised leeks, poached egg, horseradish cream sauce	16.50
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	15.75
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	17.95

### Sides

Thick-cut pub chips or skin-on fries (ve)	4.95	Liberation Ale battered onion rings	4.95
Posh fries, truffle aioli, Parmesan, chives (v)	5.95	Seasonal green vegetables, garlic butter (v)	5.95
Mash potato, burnt shallot butter (v)	5.50	Honey-glazed carrots, parsley and shallot crumb (v)	4.95



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Turn over to order our  
puddings and more



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## Puddings & Cheese

Dark chocolate delice, pistachio ice cream, caramelised pear, honeycomb (v)	9.25
Sticky date and toffee pudding, butterscotch sauce, Jersey vanilla ice cream (v)	7.50
Little Biscoff doughnuts, baked toffee apple, salted caramel ice cream (ve)	8.25
Coconut rice pudding brulee, roasted pineapple, spiced rum caramel, pistachio praline (ve)	8.25
Cheese: Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
Served with apple chutney, cornichons, crackers (v)	

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.95
Affogato: Jersey vanilla ice cream, Illy espresso, Sue's Jersey fudge (v)	4.95
Add a shot of Amaretto liqueur for the perfect after dinner treat	
50p from every sale of this dish will be donated to Healing Waves.	



*Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.*

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

*A few of our favourites...*

Espresso Martini

Old Fashioned

Negroni

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

*Perhaps try one of our seasonal treats?*

Black Forest Monbana hot chocolate

*Dairy-free milks available*

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 draught 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*

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**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 absence of all allergens in our dishes. Our fish dishes may contain small bones, please take care.