



Supper

Pub Snacks

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| 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

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

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| 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 |

Mains

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| Dingley Dell pork tomahawk, grilled hispi cabbage, cider and grain mustard cream, skin-on fries | 29.50 |
| Curried chicken Kyiv, masala sauce, butternut squash 'saag aloo', coriander, lime pickle | 20.50 |
| Venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce | 25.95 |
| 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 |
| Roasted beetroot risotto, heritage squash, kale crisps, horseradish, toasted seeds (ve) | 15.50 |
| 10oz ribeye 28 day dry-aged steak, garlic butter, thick-cut chips, vine tomato, flat mushroom, watercress | 32.95 |
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries | 17.95 |

Sides

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| 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 |



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

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| 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 Served with apple chutney, cornichons, crackers (v) | 12.95 |

Nearly Full?

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| Three little Biscoff filled doughnuts. Perfect with a coffee! | 3.95 |
| Affogato: Jersey vanilla ice cream, Illy espresso, Sue's Jersey fudge (v) 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. | 4.95 |



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

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*

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.