



Sunday

While You Wait

Vienna Bakery focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Marinated Gordal olives (ve)	4.50
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.25
Jersey rock oysters, mignonette (3 or 6)	8.00 15.00

Sharing

Mezze: mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	16.95
Fisherman's board: smoked mackerel pate, Jersey crab arancini, smoked salmon and calamari with radish salad, house pickles, bread and butter	34.00

Starters

Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles	8.50
Hand-dived Jersey scallops, radish, peas and shoots, pancetta	16.95
Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.95
Roasted red pepper and tomato soup, chimichurri, toasted ciabatta (ve)	7.95

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine jus

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce	23.95
Belly of pork, baked apple sauce	19.50
Roast chicken, sage and onion sausage stuffing, bread sauce	19.50
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)	16.50

Mains

Jersey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	19.50
Ravioli of 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve)	17.50
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	18.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.25

Sides

Cauliflower cheese, thyme crumb (v)	5.25	Roast potatoes, aioli, crispy onions (v)	4.75
Thick-cut pub chips or skin-on fries (ve)	4.50	Truffle fries, pecorino, aioli, chives (v)	5.50
Buttered seasonal greens (v)	5.25	Garden salad, radish and herbs (ve)	4.95

pudding

Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	7.95
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	8.50
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)	8.50
Dark chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	8.50

Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
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Served with Liberation Ale chutney, cornichons, crackers (v)

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.95
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v) (veo)	5.95
Affogato: vanilla ice cream, illy espresso, Jersey fudge (v)	5.75

Food for thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



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

Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available.

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

Espresso Martini
Bulleit Bourbon Old Fashioned
Classic Negroni

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Our Suppliers and 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, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Jersey Dairy. Vienna Bakery. Easenmyne Ltd. FishWise Seafood. Valley Foods. Fungi Delecti.

Le Petit Menage Farm. Jersey Oyster Company. Pottage Farm Eggs. Slaney Valley Beef.

liberationgroup.com/suppliers-producers

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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

