



Supper

Snacks

Vienna Bakery focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Marinated Gordal olives (ve)	4.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.25
Chorizo Scotch egg, smoked tomato aioli	7.50
Jersey rock oysters, mignonette (3 or 6)	8.00 15.00

Sharers

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 <i>with radish salad, house pickles, bread and butter</i>	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

Mains

Jersey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	19.50
Corn-fed chicken supreme, sweetcorn, gnocchi, oyster mushrooms, broad beans, tarragon butter	21.50
Chermoula aubergine, smoked baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	15.95
Fillet of stone bass, Jersey crab and chilli butter, heritage tomatoes, butterbeans, sherry vinaigrette, basil	22.50
Hot-smoked salmon Niçoise salad, soft-boiled egg, lemon dressing	16.95
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

Steaks

*Aberdeen Angus beef, dry-aged on the bone for the fullest flavour.
Served with garlic butter, Koffmann's chips, confit tomato, roasted mushroom and watercress*

10oz sirloin		32.95
10oz ribeye		34.95
Sauces: Béarnaise / Peppercorn		2.95

Sides

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	Jersey Royal potatoes, garlic butter (v)	4.95
Garden salad, radish and herbs (ve)	4.95	Liberation Ale-battered onion rings (v)	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.

