
SNACKS



JERSEY ROCK OYSTERS
3 FOR 8.3 / 6 FOR 15.5
mignonette



MARINATED GORDAL OLIVES VE	4.5
SPICED CORN RIBS VE jalapeño mayo	6.2
HALLOUMI FRIES V chipotle chilli jam, yoghurt, mint	6.5
ROASTED GARLIC AND APRICOT SCOTCH EGG harissa ketchup	8.5
SWEET POTATO HUMMUS VE chimichurri, grilled flatbread	6.7
SALT AND PEPPER CALAMARI Vietnamese dipping sauce, chilli, lime	9.3
PADRÓN PEPPERS VE Dorset sea salt	5.9
SPROUTING BROCCOLI TEMPURA VE romesco, burnt lemon	6.8

SHARING

BRITISH CHARCUTERIE BOARD fennel salami, coppa, chorizo, pork rillettes, pickles and focaccia	23.3
MEZZE VE sweet potato falafel, hummus, Gordal olives, tahini yoghurt, za'atar flatbread and focaccia	18.5

STARTERS AND LIGHTER OPTIONS

JERSEY SCALLOPS BAKED IN THEIR SHELL garlic butter, chorizo crumb	12.9
BBQ PULLED PORK TACO chipotle chilli sour cream, pineapple salsa	8.9
CRAYFISH AND SHRIMP COCKTAIL sourdough crumpet, Café de Paris butter, cucumber salad	9.9
BURRATA grilled focaccia, red pepper tapenade, herb salad, basil oil	14.9
SOUTHERN FRIED CHICKEN WINGS ginger and sweet chilli dip	8.5
STICKY SOY-GLAZED PORK BELLY BITES Asian slaw	10.5
SPROUTING BROCCOLI V whipped goat's cheese, rocket and almond salad, tomato vinaigrette	14.9

MAINS

JERSEY CRAB AND PRAWN LINGUINI	22.5
samphire, preserved lemon, brown crab and chilli butter, pangritata	
DINGLEY DELL PORK TOMAHAWK	24.8
grilled hispi cabbage, cider and grain mustard sauce, skin-on fries	
LIBERATION ALE-BATTERED FISH	19
thick-cut chips, minted peas, tartare sauce	
SWEETCORN GNOCCHI V	16.5
oyster mushrooms, tarragon butter, broad beans, pecorino crumble	
BEST END OF LAMB RACK	25.9
Jersey royals, peas, asparagus, anchovies, lamb jus	
GRILLED WHOLE SEA BASS	22.5
fennel, rocket and cucumber salad, salsa verde, burnt lemon	
CHARCOAL ROASTED HALF-CHICKEN	20.5
garlic and herb butter, burnt lemon, green salad	
THE SQUARE BEEF BURGER	18.5
maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	

STEAKS

*Aberdeen Angus beef, dry-aged on the bone for the fullest flavour.
Cooked in our charcoal fired Josper oven. Served with garlic butter,
Koffmann's chips, confit tomato, roasted mushroom, watercress, béarnaise
or peppercorn sauce.*

10oz SIRLOIN	34
10oz RIBEYE	32.95
FILLET STEAK	38.9
roasted bone marrow, shallot crumb, glazed carrot, parsley mash, red wine sauce	

SIDES

THICK-CUT PUB CHIPS OR SKIN-ON FRIES V	5	JERSEY ROYALS	4.9
		chive butter	
TRUFFLE FRIES V	6	SEASONAL GREEN VEGETABLES V	5.5
Parmesan, aioli, chives			
LIBERATION ALE-BATTERED ONION RINGS V	5.3	CHOPPED SALAD V	4.9
		tahini, za'atar	
THREE CHEESE MAC 'N' CHEESE V	6.8		
thyme crumb			

PUDDING

DARK CHOCOLATE DELICE V butterscotch, banana praline, hazelnut wafer	8.5
RHUBARB AND CUSTARD BLONDIE V Madagascan vanilla ice cream, ginger crumble	8.5
ICED CITRUS PARFAIT VE raspberries, sorbet, maple granola	7.9
LOCAL STRAWBERRIES V VEO whipped lemon cream, pistachio shortbread, Jersey dairy strawberry cream	8.5

CHEESE

A SELECTION OF BRITISH AND FRENCH ARTISAN CHEESE V served with caramelised onion and apple chutney, cornichons, crackers	13
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NEARLY FULL?

THREE LITTLE BISCOFF FILLED DOUGHNUTS VE perfect with a coffee!	4.5
TWO SCOOPS OF ICE CREAM OR SORBET V VEO with Rossini wafer curls	6
AFFOGATO V vanilla ice cream, illy espresso, little biscuits <i>Food for thought; 50p from every sale of this dish will be donated to Healing Waves</i>	5.5



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

OUR SUPPLIERS

We are proud to work with some of the best suppliers, farmers and producers across Jersey and the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from the finest UK farms.

We source all our seafood sustainably from Fin & Feather and the Jersey Oyster Company.

Our long-standing relationships with the finest producers in Jersey are featured throughout our menus: bread from Vienna Bakery, eggs from Pottage Farm, ice cream from Jersey Dairy, and one of the best plant-based products on the market from Symplicity Foods.

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 available – 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.