

# MOTHERING SUNDAY

---

## Snacks and Sharing

Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve) 6.7

Devilled whitebait, tartare sauce 6.7

Sticky chicken wings, Liberation beer-b-que sauce, crispy onions 7.5

Piggy Bits - proper sausage rolls, pigs in blankets, Scotch egg, pork crackling, chips and dips 20.5

---

## Two Course 29 / Three Course 35

### Starters

Scotch egg of the week

Calamari, five pepper seasoning, roast garlic mayo

Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve)

Cropwell Bishop stilton, date and walnut croquettes, kohlrabi and apple remoulade, watercress (v)

### Le Hocq carvery

*Help yourself to a choice of roast meats including beef, chicken and pork.  
As well as a range of seasonal vegetables, roast potatoes, Yorkshire puddings and proper gravy!*

Adults / Kids

### Mains

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings

Black bean chilli bowl, roasted sweet potato, wild rice, avocado, corn chips, tomato salsa (ve)

### Sides

Cauliflower cheese, thyme crumb (v) 5

Roast potatoes, aioli, crispy onions (v) 4.5

Thick-cut chips or skin-on fries (ve) 5.1

Seasonal greens, garlic butter (v) 5.1

Garlic buttered ciabatta / with cheese (v) 6.7

Garden salad, radish and herbs (ve) 4.7

### Puddings and Cheese

Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)

Little Nutella filled doughnuts, caramelised banana, salted caramel ice cream (v)

Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)

British artisan cheese, Liberation Ale chutney, cornichons and crackers (v)

## Nearly Full?

Three little Biscoff doughnuts (ve) 4.2

Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) 4.7

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.7

*Food For thought: 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.

---

## Tea & Coffee

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

*Dairy-free milks available*

## After Drinks

Tiramisu Espresso Martini

Irish Coffee

Classic Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

## 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.

## 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, 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. Fin and Feather. Slaney Valley Beef. Jersey Fudge Pot.

[liberationgroup.com/suppliers-producers](https://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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

**Allergen Info** - Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

**Scan the QR code for detailed allergy and calorie information.**