



### Small plates

Toasted ciabatta, garlic & herb butter (v)	4.00
With cheese (v)	4.50
Torched goat's cheese salad, beetroot & walnuts, mixed seasonal leaves (v)	7.00
Crispy salt & pepper squid, hot paprika aioli, lime	7.50
Warm mini chorizo, honey	6.00
Spanish cured meats	6.00
Hummus, toasted bread (v)	5.00
Whitebait, house tartar sauce, lemon	5.00
Cod croquettes, garlic & chive mayonnaise	6.50
Smoked salmon, caper berries, lemon	7.00
Panko chicken strips, smoked paprika mayonnaise	6.50

### Sandwiches, baguette & wraps

*All served with fries, mizuna & vegetable ribbon garnish*

Classic Croque Monsieur, smoked ham, gruyere, spinach	10.00
Aged cheddar & Liberation Ale chutney	7.50
North Atlantic prawn & avocado	9.50
Cock & Bottle steak baguette, grass fed sirloin, onions, Dijon mayonnaise	10.00
CBLT wrap, chicken, bacon, lettuce, tomato	10.00
Mozzarella wrap, roasted red pepper, mizuna, pesto (v)	9.00

### Salads

Dry smoked salmon, Jersey crab, North Sea prawns, lemon, caper berries	16.00
Torched goat's cheese salad, beetroot & walnuts, mixed seasonal leaves (v)	13.00
Fritto misto, selection of today's catch, rocket, samphire, vegetable ribbons, lemon	16.00
Panko chicken Caesar, baby gem, crispy ham, garlic croutons, parmesan, Caesar dressing	13.00

(v) vegetarian

Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products. If you have any dietary or allergen requirements please speak to a member of staff before ordering.



## Mains

Jersey fish pie King prawn, cod, salmon, mussels, Pernod cream sauce, mash, spring greens	16.00
Cock & Bottle pie Beef chuck steak, Liberation Ale, creamed chive mash, spring greens	14.00
Liberation Ale battered cod Chunky chips, crushed minted peas, lemon, tartar sauce	13.00
Mussels White wine, thyme, shallots, garlic, finished with cream, fries	15.00
Grilled Dingley Dell gammon steak Free range eggs, chunky chips, piccalilli	13.00
8oz Jersey beef burger Gem lettuce, tomato, Monterey Jack cheese, pickles, chunky chips, relish	13.50
Lasagne Rich beef ragu, basil, béchamel, mizuna & parmesan salad, truffle oil	13.50
Grass fed sirloin steak Pepper sauce, chunky chips, cherry vine tomato, portobello mushroom	18.00

## Sides (v)

Chunky chips	3.50	Seasonal leaf salad	4.00
Fries	3.50	Spring greens	4.00

## Desserts (v)

Sticky toffee pudding, butterscotch sauce, Jersey vanilla ice cream	6.00
Chocolate brownie sundae	6.00
Cheese board, ask a member of staff for today's selection	8.00/14.00 large
Lavazza coffee & chocolate truffles	4.00

Please see blackboard for daily specials

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