



Starters

Hand stretched sourdough or toasted ciabatta, garlic & herb butter (v)	4.25
With mozzarella (v)	5.25
Chilli panko squid rings, sesame & ginger dressed salad, chilli dipper	7.95
Baked king prawns & chorizo, garlic & white wine butter	8.25
Warm almond crusted goat's cheese salad, beetroot, apple, walnuts (v)	7.50
<i>Available as a vegan option with tofu instead of goat's cheese (ve)</i>	
<i>Also available as a main</i>	13.95
Mussels, shallots, thyme, bay, garlic, white wine, cream, sliced bread	7.95
<i>Available as a main served with fries</i>	13.95
Cauliflower pakora, spiced tomato relish (ve)	6.25
Chicken liver parfait, Liberation Ale chutney, toast	6.95
Soup of the day, bread roll, Jersey butter	5.50

Mains

Le Hocq fish pie	13.95
Cod, prawns, salmon, natural smoked haddock, hard-boiled egg, white wine cream sauce, chive mash, seasonal veg	
Liberation Ale fish & chips	12.95
Hand cut chips, minted mushy peas, tartar sauce, lemon	
Grilled fillet of seabass	16.25
Samphire & mussel linguini, white wine veloute, lemon, caper berries, rocket & parmesan	
BBQ baby back ribs	13.95
Whole rack of tender ribs, hand cut chips, seasonal salad, BBQ sauce	
Jersey beef burger	14.25
Dill pickle, baby gem, tomato, crispy onions, bacon, Monterey Jack cheese, hand cut chips, seasonal salad	
Jerk chicken burger	12.45
Hot Caribbean marinade, baby gem, tomato, red onion, lime garlic mayo, hand cut chips, seasonal salad	
Halloumi burger (v)	12.95
Pretzel bun, baby gem, tomato, crispy onions, portobello mushroom, basil, chips	
Grilled half chicken	12.95
Marinated chicken with a choice of either spicy piri piri or rosemary & garlic, hand cut chips, seasonal salad	
Steak espetada	21.00
Peppers, onions, chips, salad and your choice of garlic butter or piri piri sauce	
Chicken & chorizo espetada	16.00
Chips, salad and your choice of garlic butter or piri piri sauce	
Homemade lasagne	10.75
Rich beef ragu, bechamel sauce, cheese gratin, garlic bread, seasonal salad	

(v) vegetarian | (ve) vegan

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.



Chicken, mushroom & leek pie Puff pastry topping, creamed chive mash, seasonal vegetables	13.95
8oz grass fed sirloin steak Hand cut chips, pickled onion rings, portobello mushroom, grilled cherry vine tomatoes, pepper sauce	18.95
Roast squash & fennel seed coconut curry (ve) Chickpeas, capsicum, cauliflower pakora, rice	9.95
<i>Add chicken</i>	12.95
<i>Add king prawns</i>	14.45

Pizza - all served on hand stretched sourdough base

Margherita (v) Tomato ragu, mozzarella, fresh oregano & basil	9.95
Garden (v) Tomato ragu, olives, capers, capsicums, red onion, cherry tomatoes, spinach, mozzarella	11.45
Bianco (v) Caramelised red onion, baby spinach, goat's cheese, mozzarella, garlic oil	10.95
Pollo au fungi Tomato ragu, shredded chicken, mushrooms, olives, mozzarella	11.95
American Tomato ragu, spiced pepperoni, mozzarella, fresh basil	11.95
Meat feast Tomato ragu, shredded chicken, cured ham, pepperoni, fresh basil, mushrooms, onion	13.45

Sandwiches – lunch time only

All served with seasonal salad & fries

Fish finger, baby gem, tartar sauce on granary bloomer	7.75
Sirloin steak, fried portobello mushroom & shallots on ciabatta	8.95
CBLT – chicken, bacon, lettuce, tomato, mozzarella on toasted granary	8.95
Cheddar cheese, red onion marmalade on granary (v)	6.25

Sides (v)

Hand cut chips	3.50	Pickled onion rings	2.95
Sweet potato fries	3.75	Chive creamed mash	3.50
Dressed mixed salad	3.95	Buttered seasonal vegetables	3.95
Steamed rice	3.50		

(v) vegetarian | (ve) vegan

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.