



Jersey oysters (6)

Red wine & shallot vinegar	11.00
Rockefeller	12.50
Fried, truffle mayo, parmesan	12.50

Starters

Chicken liver parfait, apple & grape chutney, toasted brioche	7.50
Jersey scallops, celeriac puree, pickled girolles, pancetta, truffle oil	11.00
Ham hock & pistachio terrine, piccalilli baby vegetables	8.50
Buffalo mozzarella, peas, broad beans, lemon, mint (v)	8.00
<i>Available as a vegan option with torched tofu instead of mozzarella (ve)</i>	
Pea soup, feta cheese, crème fraiche, torched anchovies	7.50
Curry cured salmon, segmented citrus, crème fraiche, caviar	9.00

Mains

Lamb rump, pea & mint puree, charred broccoli, pickled mushroom, anchovy	20.00
Sea bass, salsa verde, ricotta gnocchi, crab & fennel ceviche	18.00
Whole plaice, Jersey Royals, hazelnut & shrimp beurre noisette	17.00
Ricotta gnocchi, roasted cherry tomato, pickled walnuts, parmesan (v)	13.50
Creedy Carver duck breast, boulangère potatoes, braised lettuce, red wine & soy reduction	21.00

Grill

8oz fillet, watercress, roasted mushroom, Liberation ale battered shallot rings, chips	27.00
10oz ribeye, watercress, roasted mushroom, Liberation ale battered shallot rings, chips	22.50
18oz chateaubriand, truffle & Parmesan fries, spring vegetables, choice of two sauces (<i>great to share</i>)	60.00
Add a sauce: peppercorn, garlic butter or béarnaise	3.00

Seafood – The best of the Jersey coastline

Buttered lobster whole or half, Jersey Royals, spring leaf garden salad	market price
Whole crab, Jersey Royals, spring leaf garden salad, served 'dressed' or 'cracked'	market price
Mussels steamed in Liberation Ale, garlic, thyme, cream. Served with fries as a main	7.50/12.50
Mussels steamed in coconut milk, Thai green spices. Served with fries as a main	8.00/14.00

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(v) vegetarian, (ve) vegan

If you have any dietary related allergies, please ask to speak to the duty manager before ordering to enable us to give you the correct information



Pub

Liberation Ale battered fish & chips, tartar sauce, crushed minted peas, lemon	12.50
OCH beef burger, Cheddar cheese, smoked bacon, Dijon mayo, dill pickles, relish, brioche bun, fries	13.00
Thai green vegetable curry, jasmine rice, turmeric shallot bhaji (ve)	10.50

Sides

Charred asparagus (v)	4.50
Dressed green salad (v)	3.00
Jersey Crab mac n cheese	7.00
Truffle & Parmesan fries (v)	4.50
Tenderstem broccoli & flaked almonds (v)	4.00
Hand cut chips (v)	3.50
Skinny fries (v)	2.50

Desserts

Carrot cake, cream cheese frosting, raisin coulis, walnut crumb, vanilla ice cream (v)	7.00
Raspberry & tarragon cheesecake, chocolate sable, dehydrated raspberry (v)	7.50
Crème brûlée, sour cherry gel, shortbread	7.00
Treacle tart, candied nuts, salted caramel ice cream (v)	7.50
Selection of English & French cheeses, biscuits, accompaniments	9.50

Nearly full?

Affogato; Lavazza espresso shot, vanilla ice cream, little biscuit (v)	4.00
Chocolate & Bailey's truffles (v)	4.00
Selection of Jersey dairy ice cream (v)	6.00

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