



Jersey oysters (6)	
Mignonette, lemon	11.00
Rockefeller	12.50
Fried, truffle mayo, parmesan, lemon	12.50
Starters	
Chicken liver parfait, apple & grape chutney, toasted brioche	7.50
Jersey scallops, celeriac puree, pickled griolles, pancetta, truffle oil	11.00
Ham hock & pistachio ballontine, pickled baby vegetables, chutney	8.50
Buffalo mozzarella, peas, broad beans, lemon, mint (v)	8.00
Available as a vegan option with torched tofu instead of mozzarella (ve)	
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, compressed cherry tomato, pickled walnuts, parmesan (v)	13.50
Creedy Carver duck breast, pommes boulangere, braised lettuce, red wine soy reduction	21.00
Grill	
8oz fillet, watercress, compressed beef tomato	27.00
10oz ribeye, watercress, compressed beef tomato	22.50
18oz chateaux, truffle & parmesan fries, spring vegetables, choice of two sauces	60.00
Add a sauce: peppercorn, garlic butter, béarnaise, sauce verde	3.00
Seafood	
Fruit de mer	pre order
Buttered Jersey lobster whole or half, Jersey Royals, Spring salad	seasonal price
Whole Jersey dressed crab, Jersey Royals, Spring salad	seasonal price
Whole Jersey cracked crab, Jersey Royals, Spring salad	seasonal 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

(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 fish & chips, tartar sauce, petit pois	12.50
The Westward burger, bacon, cheese, dill pickles	13.00
Thai green vegetable curry, jasmine rice (ve)	10.50

#### Sides

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

#### Desserts

Carrot cake, cream cheese frosting, raisin coulis, walnut crumb, vanilla ice cream	7.00
Raspberry & tarragon cheesecake, chocolate sable, dehydrated raspberry	7.50
Crème brûlée, sour cherry gel, shortbread	7.00
Treacle tart, candied walnuts, salted caramel ice cream (v)	7.50
Selection of ice cream (v)	6.00
Selection of English & French cheese	12.00

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