



Grazing Boards

From the garden – vegetarian bites, gordal olives, halloumi fries, guindilla (v)	10.00
From the sea – selection of today's fish & shellfish dishes	10.00
From the land – warm mini chorizo, Spanish & Italian charcuterie, aioli	10.00

Smaller plates

Pea soup, feta cheese, crème fraiche, torched anchovies	7.50
Chicken liver parfait, apple & grape chutney, toasted brioche	7.50
Ham hock & pistachio ballontine, pickled baby vegetables, chutney	8.50
Crispy squid, sweet soy dip	7.50
Buffalo mozzarella, peas, broad beans, lemon, mint (v)	8.00
Available as a vegan option with torched tofu instead of mozzarella (ve)	
Garlic ciabatta	4.50
Garlic ciabatta with cheese	5.50

Mains

Liberation Ale fish & chips, tartar sauce, petit pois	12.50
Whole grilled plaice, Jersey Royals, caper buerre noisette	16.00
Jersey 8oz beef burger, gem, beef tomato, cheese, dill pickles	13.00
Thai green vegetable curry, spring onion, jasmine rice (ve)	10.50
With chicken	14.50
Creedy Carver duck breast, pomme boulangere, braised lettuce, red wine soy reduction	21.00
Grilled grass fed sirloin steak, pepper sauce, hand cut chips	22.00
Cumberland sausage, creamed potato, parsnip crisps, gravy	12.50
Grilled chicken chop salad, sunflower seeds, French mustard dressing	11.50

Sides

Jersey Royals	4.00
Dressed green salad	3.00
Truffle & parmesan fries	5.50
Tenderstem broccoli & almond flakes	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
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

(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