

# MAIN MENU

12PM-2.30PM / 5.30PM - 9PM MON-FRI

12PM-3PM / 5.30PM - 9PM SAT-SUN



## Small plates

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Gordal olives, marinated feta (v)	5.00
Padron peppers (ve)	6.00
Jamon croquettes	7.00
Jersey crab & prawn kibbeh	8.00
Baked prawns, garlic, lemon, chilli	8.00
Salt & pepper chilli squid, paprika aioli	8.00
Cured meats & salamis	7.00
Maple roast mini chorizos	6.00
Veggie crudities, hummus, dips (v)	7.00
Aubergine fritters, red pepper, almonds (ve)	6.50
Jersey crab taco, avocado, lime, corn, chipotle	9.00
Butternut & pomegranate kibbeh, mint yoghurt (v)	6.00

## Salads (v)

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Summer green vegetables, English tomatoes, mozzarella, basil oil, parmesan crumb	10.00
Quinoa tabbouleh, avocado, pomegranate, summer squashes, grilled halloumi	10.00
Grilled Mediterranean vegetables, sun blushed tomato, red pepper hummus, marinated feta	10.00

## Add to your salad

Chimichurri flat iron chicken	4.00	Lemon, chilli & garlic prawns	4.50
Lebanese spiced lamb steak	4.00	Butternut & pomegranate kibbeh (ve)	3.50
Choose any salad & topping as a half portion and we'll put it in a grilled wrap! Served with fries			10.00

**(v) - Vegetarian / (ve) - Vegan**

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

## Mains

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Jersey crab linguini, summer vegetables, chilli, garlic, mizuna leaves, parmesan	15.00
Liberation Ale beer battered fish, chips, minted peas, tartare sauce	13.00
Sea bass, sea vegetables, new potatoes, Café de Paris butter, lemon	14.50
Korean sticky chicken bowl, rice, kimchi, sesame, mango, coriander	14.00
Mushroom burger, halloumi, slaw, avocado, tomato, pesto, skin-on fries	13.00

## From the grill

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10oz rib eye steak, mushrooms, grilled tomato, skin-on fries	22.00
12oz sirloin steak, mushrooms, grilled tomato, skin-on fries	23.00
Add Cognac & peppercorn or béarnaise sauce	1.50
Jersey beef burger, Monterey Jack cheese, smoked bacon, pickles, dijon mayo, skin-on fries	13.00
Flat iron chicken, chimichurri butter, slaw, polenta & parmesan chips	13.50

## Sides (v)

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Sweet potato fries	3.50	Panzanella tomato salad	3.50
Skin-on fries	3.50	Garlic bar dough	3.50
Greenest green salad	3.50	Any main salad as a side	4.00
Liberation Ale onion rings	3.50	Polenta & parmesan chips	4.00

## Puddings made with love (v)

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Banana French toast, summer berries, flaked almonds & pecans, Jersey cream	6.50
Peanut butter chocolate brownie, salted caramel sauce, peanut brittle, vanilla ice cream	6.00
Coconut milk panna cotta, pineapple, passion fruit, mango sorbet	6.50
Lemon & matcha green tea polenta cake, raspberries, pistachio, clotted cream	6.00
Nearly full? Affogato & rum chocolate truffles	4.00

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