

MAIN MENU

12PM-2.30PM / 5.30PM - 9PM MON-FRI
12PM-3PM / 5.30PM - 9PM SAT



Small plates

Chicken satay nuggets, cashew, chilli, spring onion	8.00
Maple roast mini chorizo, crispy Savoy cabbage	7.00
Crispy pork belly, charred baby gem, Jersey blue cheese	8.00
Tempura prawn, warm tomato & red onion salad	9.00
Jill Yuen crispy calamari, charred pineapple, crispy vermicelli	8.00
Crab taco, avocado, lime, corn, chipotle	9.00
Dukkah crusted Aubergine, chilli feta, falafel, tahini yoghurt (V)	7.00
Harissa hummus, olives, Baba ghanoush, flat bread (VE)	6.00
Halloumi, grilled courgettes, sun-blushed tomato, basil oil (V)	7.00

Sharing platters

Sticky platter - chicken satay nuggets, sticky beef, crispy pork belly, baby chorizo, Asian salad, flat bread	20.00
Mezza platter - Harissa hummus, Baba ghanoush, chilli feta, olives, dukkha crusted aubergine, Mediterranean vegetable salad, flat bread (V)	16.00

Flat breads

Margherita, cracked pepper, basil oil (V)	10.00
American hot	11.00
Chicken tikka, Indian cheese, burnt onion, mint yoghurt	12.00
Torn mozzarella, parma ham, sun-blushed tomato, rocket	12.00
Baby prawn, smoked salmon, watercress, gremolata	12.00
Goats cheese, beetroot, tenderstem broccoli, pesto, toasted pine nuts (V)	11.00

(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.

From the sea

Prawn, chorizo & Jersey crab linguini, gremolata	16.00
Hake, prawn & Nero risotto, pickled vegetables	14.50
Liberation Ale beer battered fish, chips, crushed peas, tartar sauce	14.00
Salmon, Asian broth, hen-of-the-woods mushrooms, charred greens, coriander shoots	16.00

From the grill

10oz rib eye, portobello mushroom, tomato, skin on fries	22.00
Add Cognac & pepper, béarnaise or blue cheese sauce	1.50
Jersey beef burger, Monterey Jack cheese, smoked bacon, pickles, Dijon mayo, skin on fries	13.00
Jersey beef burger, portobello mushroom, Jersey blue cheese, skin on fries	13.00
Parmesan panko chicken burger, tomato & red pepper salsa, slaw, sweet potato fries, chilli salt	14.00
Garlic & lemon chicken linguini, cherry tomato, pesto, tenderstem	14.00

From the land

Portobello mushroom burger, halloumi, falafel, tahini yoghurt, slaw, skin on fries (V)	14.00
Spring vegetable Mongolian curry, jasmine rice arancini, naan bread, poppadoms (VE)	12.50
Add halloumi (V)	4.00

Sides (V) (VE available)

Sweet potato fries & chilli salt	4.00	Cabbage, leeks & peas	4.00
Skin on fries	3.50	Parmesan & truffle oil chips	4.50
Tomato, rocket, red onion & balsamic salad	4.00	Mac n smoked cheese, garlic & herb crumb	4.50

(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.

Salads

Watercress, carrot, mooli, spring onion, onion seeds, sesame seeds, plum & hoisin sauce (VE)	10.00
Grilled Mediterranean vegetables, quinoa, harissa hummus, chilli feta (V)	10.00
Kale, roasted beets & French carrot, grains, tenderstem broccoli, basil oil (VE)	10.00
Goats cheese, rocket, mangetout, chickpeas, pomegranate, almonds, burnt orange dressing (V)	10.00

Add to your salad

Plum & hoisin sticky beef	5.00	Garlic & lemon chicken	4.50
Tempura king prawn	4.50	Crispy halloumi & basil oil (V)	4.00

Desserts (V)

Chocolate brownie sundae	6.00
Passionfruit & white chocolate tart	6.00
Lemon posset, mango purée, amaretti biscuits	5.50
Raspberry iced soufflé, popping candy	5.50
Selection of gelato & chocolate crumb	4.50

Cooper Co. coffee & tea merchants

Espresso	Single 1.50 / Double 2.00
Americano	2.30
Flat white	2.65
Latte	2.65
Cappuccino	2.50
English breakfast tea	1.50 / Pot 3.50
Speciality teas	2.30
Hot chocolate	2.60
Chai latte	2.90
Mocha	2.90

(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.