

MAIN MENU

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

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



Small plates

Roasted beetroot, goat's cheese, hazelnut, aged balsamic bitter leaves (v)	6.50
Pork belly, apple, black pudding bonbon, fennel, pork popcorn	7.00
Crab crumpet, seaweed butter, mango, kohlrabi, Granny Smith, brown crab mayo	8.50
Grilled tofu, smoked almond, rose harissa, smoked tomato, pickled chard stalks (ve)	6.00
Serrano ham, fig, ricotta, broad beans, truffle, lemon	7.50
Roasted butternut squash, squash puree, pear, blue cheese, spiced pumpkin seed praline (v)	7.00
Stone baked flatbread, confit shallot, smoked salt (ve)	5.00

Sharing platters

Charcuterie; selection of cured meats, pickles, confit shallot, gordal olives, rose harissa hummus, stone baked flatbread	15.00
Artisan cheese; quince, fig, smoked almonds, crackers, caper berries	15.00
Vegan; grilled tofu, roasted beetroot, rose harissa hummus, gordal olives, baba ganoush, roasted squash, fig, confit shallot, flatbread (ve)	15.00
Baked camembert; flatbread, cornichons, cured meats, confit shallot, truffle honey, smoked almonds	16.50

Flatbreads

Classic margherita, cracked black pepper, basil oil (v)	10.00
American hot, spicy pepperoni, jalapeño peppers	11.00
Goat's cheese, beetroot, tenderstem broccoli, pesto, toasted pine nuts (v)	11.00
Torn mozzarella, parma ham, sun-blushed tomatoes, rocket	12.00
Weekly special; please ask a member of the team	

(v) - Vegetarian / (ve) - Vegan

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

Mains

Crab linguini, lemon, chilli, garlic, parsley	18.00
Liberation Ale beer battered fish, chips, crushed peas, tartar sauce	14.00
Pan roasted plaice, potato croquettes, watercress, caper berries, pea & broad bean salad	14.50
Sea bream, violette potato, kale pesto, wilted chard, crisp kale, seaweed beurre blanc	15.00
10oz rib eye, portobello mushroom, tomato, skin-on fries, béarnaise	23.50
Jersey beef burger, smoked bacon, Monterey Jack, pickles, Dijon mayo, skin-on fries	13.50
Flat iron chicken burger, bacon, tomato & red pepper salsa, skin-on fries, slaw	14.00
Vegan burger, vegan cheese, beef tomato, pickles, baby gem, brioche, skin-on fries, slaw (ve)	13.00
Beetroot risotto, smoked almonds, vegan blue cheese, watercress (ve)	12.50
Sea bass Malaysian curry, jasmine rice, shrimp crackers, crispy shallots, coriander	17.50

Sides

Parmesan & truffle oil chips (v)	4.00	Seasonal greens (v)	4.00
Skin-on fries (v)	3.50	Tomato, rocket, red onion & balsamic salad (ve)	4.00

Desserts

Please ask your server for today's dessert selection

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