



#### Pub snacks

Liberation Ale battered onion rings (V)	4.00
Olive oil garlic toasted sourdough (V)	4.00
With cheese (V)	5.00
Gordal olives & guindilla chillies (VE)	4.50
Pork pie & piccalilli	4.50
Grilled mini chorizo	5.50

#### Starters

Smoked salmon rillettes, pickled cucumber & fennel salad, olive oil toasted sourdough	7.00
Salt baked beetroot, pickled radish & apple, walnuts, goats cheese (V, VE without goats cheese)	7.50/14.00 main
Ham hock & pea terrine, Liberation chutney, toasted sourdough	7.50
'Old fashioned' jumbo shrimp cocktail, North Atlantic shrimp, bourbon Marie rose sauce	8.50
Coconut sugar pork ribs, Asian salad, BBQ sauce	7.50
Crispy baby squid, toasted pine nuts, confit tomato, mizuna	7.50
Moules à la crème, white wine, thyme, garlic, cream, bread. With chips as a main	8.00/15.00 main

#### Mains

Roast chicken supreme, stuffed with smoked cheese, root puree, red wine jus	15.00
8oz grass fed ribeye steak, pink peppercorn sauce, hand cut chips	22.00
Creedy Carver free range duck confit, root puree, smoked bacon, sherry sauce	16.00
Roast squash & coconut curry, fennel, chickpea, sun-blushed tomato, rice (VE)	14.00
Coconut sugar pork ribs, Asian salad, BBQ sauce, hand cut chips	15.00
Liberation Ale battered fish & chips, crushed minted peas, tartar sauce, lemon	13.00
Crab & mussel linguini, ginger, chilli, garlic, spinach, rocket salad, fresh parmesan	16.00
Whole sea bream on the bone, samphire, crispy squid, lemon butter	18.00
Jersey beef burger, toasted pretzel bun, provolone cheese, smoked back bacon, pickles, hand cut chips	13.00
Roast fillet of cod, crispy serrano, roast garlic, creamed spinach, chive mash	15.00

#### Sides

Hand cut chips	3.50	Seasonal vegetables	4.00
Green salad, house dressing	3.50	Buttered new potatoes	4.00

#### Salads

Caesar salad, baby cos, crispy serrano, fresh parmesan, garlic croutons	9.00
Spring spinach salad, baby spinach, confit tomato, charred peach, walnut, crumbed blue cheese (V) Available as a vegan option without the blue cheese (VE)	9.00
Add spiced chicken fillet to any salad	4.00

(V) Vegetarian | (VE) Vegan

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



Kids

Pea & sweetcorn linguini, fresh parmesan (V)	6.00
Jersey beef burger, pretzel bun, cheese, baby gem, tomato, hand cut chips	7.00
Fish & chips, garden peas, tartar sauce, lemon	7.00
Breaded chicken strips, buttered new potatoes, peas, sweetcorn	6.50

Desserts

Double chocolate brownie sundae	6.00
New York vanilla cheesecake, berry compote	6.00
Dessert of the week, please ask a member of the team for more information	
Artisan cheese plate	8.00/13.00 to share

(V) Vegetarian | (VE) Vegan

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