

MENU

BOARDS TO SHARE

THE GARDEN ve 15

Beetroot & edamame hummus, buffalo cauliflower wings, gordal olives, guindilla chilli, roast aubergine & porcini pate, tempura tenderstem broccoli, toasted ciabatta

Add grilled halloumi v 17

THE LAND 15

Beef brisket nuggets, honey glazed mini chorizo, artisan salami, lomo ham, hot paprika chicken skewers

THE OCEAN 15

Jersey crab cake, king prawns with garlic & chorizo, smoked salmon & fennel rémoulade, salt & pepper squid, ciabatta, caper berries & lemon

MAINS

GRILLED COD FILLET 15

Miso broth, edamame beans, Jersey shitake, pak choi, toasted cashews

SEA BASS LINGUINI 17

Pan fried sea bass, Mediterranean roasted vegetables, fresh pesto, rocket & pecorino

LIBERATION ALE FISH & CHIPS 13

Peas, tartar sauce, lemon, caper berries

MALAYSIAN KING PRAWN CURRY 16

Coriander shoots, charred lime, sticky rice

JERSEY 8oz BURGER 14.5

Brioche roll, smoked bacon, Monterey Jack cheese, dill pickles, Dijon mayo, hand cut chips, rémoulade

THE BAR RACK OF RIBS 16

Bourbon BBQ glaze, grilled corn, sweet potato fries, fennel & celeriac slaw

SMALL PLATES

Toasted garlic oil focaccia v 4

Toasted ciabatta, grilled mozzarella v 5.5

Olives & mozzarella v 5

Golden beetroot, sticky walnuts, rocket & goat's cheese v 7

The Bar rack of bourbon BBQ glaze pork ribs 7

Beef brisket nuggets, truffle Dijon mayo 7

Baked king prawns, garlic & chorizo 7

Smoked salmon rémoulade, cucumber, toasted ciabatta 6.5

HOT PAPRIKA GRILLED CHICKEN BURGER 14

Brioche bun, avocado, sun-blushed tomato relish, hand cut chips

PRIME IRISH 10oz RIBEYE 22

Portobello mushroom, cherry vine tomato, hand cut chips, peppercorn sauce

FALAFEL & HALLOUMI BURGER v 13




Brioche bun, sun blushed tomato, tahini, hand cut chips, fennel & celeriac slaw

SLOW ROASTED RED CAPSICUM ve 13





Fresh basil infused grilled Mediterranean vegetables, black truffle crumb, rocket & pear salad

Add goat's cheese v 15

SALADS & BOWLS



- BUDDHA BOWL**  10
Market grains, brown rice, vegetable ribbons, avocado, roast squash, charred watermelon, dressing
- Add free-range egg  11
- BAD BUDDHA...** add paprika chicken or salt & pepper squid 13.5
- BABY SPINACH & MICRO LEAF SALAD**  11.5
Charred peaches, beetroots, sticky walnuts & goats cheese
- PARMA WRAPPED GRILLED FIGS** 13
Red & green chicory, pomegranate, crumbled blue cheese, poached pear
- KERALAN MUSSELS** 15
South Indian spices, lime leaf, charred lime, coconut, coriander shoots, sweet potato fries

SIDES




- SWEET POTATO FRIES**  4
- HAND CUT CHIPS**  3.5
- ROCKET & PECORINO SALAD** 4
- CELERIAC & FENNEL RÉMOULADE**  3.5
- BUTTER GRILLED CORN**  3.5

SANDWICHES

LUNCH
TIME
ONLY

- SOURDOUGH OPEN GRILLED SANDWICHES
ALL SERVED WITH SALAD OR CHIPS** 10
- Salt beef, pickles, Dijon mayo, Monterey Jack cheese
- HLT - Halloumi, fresh pesto, heritage tomato, gem 
- Paprika chicken, avocado, tomato, crispy chorizo
- Cold water shrimp, gem, smoked salmon rémoulade
- Falafel, beetroot & edamame hummus, preserved tomato relish, tahini 

DESSERTS

- LEMON TART**  6.5
Lavender & honey crème fraîche
- WARM CHOCOLATE & DATE SPONGE**  6.5
Pistachio ice cream
- CHEESECAKE**  6.5
Ask your server for todays selection
- CHEESE BOARD FOR ONE** 8
Or to share 14

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.

 Vegetarian  Vegan