

THE  
HALKETT  
PUB & DINING

**Supper**

**Snacks and Sharing**

Battered sausage, curry sauce	<b>4.00</b>
Fried whitebait and calamari, pickled samphire, aioli	<b>6.75</b>
Smoked bacon and cheddar croquettes, chipotle chilli jam	<b>5.50</b>
Wild mushroom arancini, truffle aioli, Parmesan (v) (veo)	<b>6.25</b>
Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	<b>18.50</b>

**Starters and Lighter Dishes**

Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	<b>6.75</b>
Vintage Cheddar and swede souffle, endive and apple salad (v)	<b>7.75</b>
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	<b>7.50</b>
Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad	<b>7.50</b>

**Burgers**

Symplicity plant burger, cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	<b>16.50</b>
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	<b>16.95</b>
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	<b>16.50</b>

**Mains**

Chicken schnitzel, wild mushrooms, garlic and herb cream, fried local egg, crispy sage	<b>19.00</b>
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	<b>MP</b>
Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, piccalilli	<b>18.00</b>
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	<b>16.95</b>
Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	<b>16.50</b>
Haddock fishcakes, cider-braised leeks, poached local egg, Café de Paris butter sauce	<b>15.50</b>
8oz Rump; 28 day aged steak, garlic butter, Koffmann's chips, roasted tomato and mushroom, watercress	<b>26.25</b>
Aubergine and chickpea curry, yoghurt, pakora, coriander chutney, coconut rice, poppadoms (ve)	<b>16.00</b>
Add grilled chicken thigh	<b>3.50</b>

**Sides**

Thick-cut chips or skin-on fries (ve)	<b>4.50</b>	Three cheese mac n' cheese, thyme crumb (v)	<b>3.00</b>
Garlic buttered ciabatta / with cheese (v)	<b>4.50/5.95</b>	Truffle fries, Parmesan, aioli, chives (v)	<b>5.50</b>
Seasonal green vegetables (v)	<b>4.75</b>	Liberation Ale-battered onion rings	<b>4.50</b>

## Puddings and Cheese

Dark chocolate and illy espresso brownie, cherry ice cream, cherry sauce, maple granola (v)	<b>7.75</b>
Toffee apple, fig and chestnut crumble, vanilla ice cream or custard (v) (veo)	<b>7.75</b>
Spiced sticky date pudding, vanilla ice cream, rum butterscotch	<b>7.25</b>
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	<b>12.25</b>

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	<b>3.75</b>
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	<b>5.95</b>
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	<b>5.50</b>

**Food For thought:** 50p from every sale of this dish will be donated to Healing Waves



**Healing Waves** charity enables local individuals with a physical or mental disability to access the ocean in a safe way

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## Tea and Coffee

A full range of hot drinks are available. Please ask to see the full listing

*Dairy-free milks available*

## After Drinks

*Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourites...*

Espresso Martini  
Irish Coffee  
Baileys Spiced Hot Toddy

*We have a range of dessert wines available - please ask for details*

## Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

## Suppliers and Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Jersey Dairy. Vienna Bakery. Easenmyne Ltd. FishWise Seafood. Valley Foods. Fungi Delecti.  
Le Petit Menage Farm. Jersey Oyster Company. Fin and Feather. Slaney Valley Beef. Jersey Fudge Pot.

**[liberationgroup.com/suppliers-producers](https://liberationgroup.com/suppliers-producers)**

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

