

COCK & BOTTLE  
— ST HELIER —

**Sunday**

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**Snacks**

Baked ciabatta, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	<b>7.95</b>
Pork, sage and onion sausage roll, piccalilli	<b>7.50</b>
Sweet potato hummus, chimichurri, grilled flatbread (ve)	<b>6.25</b>
Seafood arancini, saffron aioli, Pecorino	<b>6.50</b>
Roasted garlic and apricot Scotch egg, harissa ketchup	<b>8.50</b>

**Starters**

Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	<b>8.50</b>
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, Pecorino	<b>9.25</b>
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	<b>8.50</b>
Roasted red pepper and tomato soup, chimichurri, toasted ciabatta (ve)	<b>7.50</b>

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**The Great British Roast**

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine jus*

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	<b>20.95</b>
Roast pork loin, crackling and apple sauce	<b>18.25</b>
Roast chicken, sage and onion sausage stuffing, bread sauce	<b>18.25</b>
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)	<b>15.50</b>

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**Mains**

7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	<b>17.95</b>
Seabass Niçoise, Jersey Royals and gem hearts, olive tapenade, anchovies, soft-boiled egg, lemon dressing	<b>19.50</b>
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	<b>17.95</b>

**Sides**

Cauliflower cheese, thyme crumb (v)	<b>4.95</b>	Roast potatoes, aioli, crispy onions (v)	<b>4.25</b>
Thick-cut pub chips or skin-on fries (ve)	<b>4.25</b>	Truffle fries, pecorino, aioli, chives (v)	<b>5.25</b>
Garden salad, radish and herbs (ve)	<b>4.50</b>	Garlic buttered ciabatta / with cheese (v)	<b>4.50/6.50</b>

## Puddings

Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	<b>7.50</b>
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	<b>7.95</b>
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	<b>7.75</b>
Triple chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	<b>8.00</b>

## Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	<b>12.50</b>
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## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	<b>3.75</b>
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v) (veo)	<b>5.95</b>
Affogato; vanilla ice cream, illy espresso, Jersey fudge (v)	<b>5.75</b>
<b>Food for thought;</b> 50p from every sale of this dish will be donated to Healing Waves	



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

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## Coffee & Tea

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  
Bulleit Bourbon Old Fashioned  
Classic Negroni

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.

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## Suppliers & 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.

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Jersey Dairy. Vienna Bakery. Easenmyne Ltd. FishWise Seafood. Valley Foods. Fungi Delecti.  
Le Petit Menage Farm. Jersey Oyster Company. Pottage Farm Eggs. Slaney Valley Beef.

[liberationgroup.com/suppliers-producers](http://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 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.

