



Sunday

Snacks and Sharing			
Battered sausage, curry sauce Veggie keema samosas, coriander chutney (ve) Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime			3.95
			5.50 8.50
Starters and Lighter Dishes			
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve) Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)			7.95
			7.50 8.75
The Great British Roast			
All served with roast potatoes, Yorkshire pur	dding, seasonal	vegetables, and red wine gravy	
Topside of Hereford and Angus beef (served medium-rare), horseradish sauce			18.25
Roast pork loin, crackling and apple sauce			17.25
Roast chicken, sage and onion sausage stuffing, bread sauce Trio of roasted meats, with all the trimmings			15.95
			21.95
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)			
Mains Classic gamman, aggs and shines fried gale	dan valk agga k	grillad pinaappla, piggalilli	17.50
Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, piccalilli			16.95
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve) Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries			16.95
			16.95
Our beer burger, streaky bacon, smoked C	neddar, burger	sauce, pickies, skiii-on ines	10.73
Sides			
Cauliflower cheese, thyme crumb (v)	4.50	Roast potatoes, aioli, crispy onions (v)	4.25
Thick-cut chips or skin-on fries (ve)	4.25	Baby gem salad, buttermilk ranch (v)	3.95
Seasonal green vegetables (v)	4.75	Truffle fries, Parmesan, aioli, chives (v)	5.25

Puddings and Cheese

Guernsey Gâche bread & butter puddIng, calvados custard (v)	
Dark chocolate and illy espresso brownie, cherry ice cream, cherry sauce, maple granola (v)	7.50
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	6.50
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with Liberation Ale chutney, cornichons and crackers (v)	12.25

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.50
Food For thought: 50p from every sale of this dish will be donated to The Sunflower Project	



The Sunflower Project is a support service for young people when they are experiencing a bereavement or someone in the family has a serious illness.

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 Irish Coffee Bailey's 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 & 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.

Guernsey Dairy. M & L Fish. Surf and Turf. Manor Farms. Cimandis.

liberationgroup.com/suppliers-producers



