



Sunday

Snacks & Sharing							
Jersey oysters, mignonette (6)			12.00 7.95 6.25 8.50				
Baked ciabatta, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)							
Sweet potato hummus, chimichurri, grilled flatbread (ve)							
Sticky chicken wings, Korean BBQ, sesame, spring onion							
Seafood arancini, saffron aioli, Pecorino	afood arancini, saffron aioli, Pecorino		6.50				
Fisherman's Board - Smoked salmon, whipped smoked mackerel, devilled whitebait, little prawn cocktails		32.00					
Starters							
Courgette, green pea and watercress soup, chimichurri, sourdough (ve) Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa			7.50 8.50 7.95				
				Jersey scallops baked in the shell, chorizo and herb crumb			
				The Great British Roast All served with roast potatoes Yorkshire tudding	s seasonal vegeta	hles and red wine orann	
All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce			22.95				
Roast pork loin, crackling and apple sauce	,,		18.25				
Roast chicken, sage and onion sausage stuffin	g, bread sauce		18.25				
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)							
Mains							
Jersey white crab and prawn linguini, preserv	ved lemon butte	er, vine-ripened tomato and chilli	23.95				
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce Market fish of the day – ask a member of our team for more details Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo) Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries			17.95				
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			15.50				
			17.95				
Sides							
Cauliflower cheese, thyme crumb (v)	4.95	Roast potatoes, aioli, crispy onions (v)	4.25				
Thick-cut pub chips or skin-on fries (ve)	4.25	Truffle fries, pecorino, aioli, chives (v)	5.25				
Buttered seasonal greens (v)	4.75	Garlic ciabatta / with cheese (v)	4.50/6.50				

Puddings

Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	7.50
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	7.95
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	7.95
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.75

Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton

Served with Liberation Ale chutney, cornichons, crackers (v)



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

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 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.

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.

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

Nearly Full?

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

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.

