

MOTHERING SUNDAY

Snacks and Sharing

Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve) **6.50**

'Nduja Scotch egg, preserved lemon mayonnaise **8.00**

Smoked bacon and cheddar croquettes, chipotle chilli jam **7.50**

Cauliflower pakora, mango and coconut masala (ve) **4.50**

Garlic buttered ciabatta / with cheese (v) **4.75**

Two Course 29.95 / Three Course 35.95

Starters and Lighter Dishes

Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas

Duck liver parfait, spiced plum chutney, pickled carrots, brioche

Vintage Cheddar and swede souffle, endive and apple salad (v)

Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast

The Great British Roast

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

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce

Roast pork loin, crackling and apple sauce

Roast chicken, sage and onion sausage stuffing, bread sauce

Trio of roasted meats, with all the trimmings

Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Mains

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

Crown Prince squash risotto, smoked chilli oil, sage, vegan feta, toasted pine nuts (ve)

Provençal fish stew, Cornish mussels, prawns, saffron potatoes, herb aioli, garlic croûte

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips

8oz Rump; 28 day aged steak, garlic butter, Koffmann's chips, roasted tomato and mushroom, watercress

Sides

Cauliflower cheese, thyme crumb (v) **5.00**

Thick-cut chips or skin-on fries (ve) **4.75**

Truffle fries, Parmesan, aioli, chives (v) **5.75**

Roast potatoes, aioli, crispy onions (v) **4.25**

Garden salad, radish and herbs (ve) **5.00**

Seasonal green vegetables (v) **4.95**

Puddings and Cheese

Dark chocolate mousse cake, clementine syllabub, almond brittle (v)

Sticky figgy pudding, vanilla ice cream, brandy butterscotch (v)

Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)

Coconut rice pudding brulee, roasted pineapple, spiced rum caramel, pistachio praline (ve)

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton (£6 supp)

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

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee! **3.95**

Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) **5.95**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5.95**

Food For thought: 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.

Tea & 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 are 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



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 us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.

