FATHER'S DAY MENU

Two course 32.95 / Three course 38.95



Starters

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles Za'atar crusted halloumi, beetroot hummus, summer crudités, pomegranate molasses (v) Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve) Local scallops baked in their shell, chorizo and herb crumb

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 Belly of pork, baked apple sauce Roast chicken, sage and onion sausage stuffing, bread sauce Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Mains

Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo) Seabass Niçoise, Jersey Royals and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing 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

Sides - £5 each

Cauliflower cheese, thyme crumb (v) Thick-cut pub chips or skin-on fries (v) Garden salad, radish and herbs (ve)

Roast potatoes, aioli, crispy onions (v)
Buttered seasonal greens (v)
Garlic buttered ciabatta / with cheese (v)

Puddings

Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)
A selection of British and French cheese
Served with Liberation Ale chutney, cornichons, crackers (v) (£6 supp)



