

THE  
**PUFFIN & OYSTER**  
*Pub and Dining*



## Sunday

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### Snacks & Sharing

Marinated Gordal olives (ve)	4.50
Rosemary focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.25
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.25
Pea and broad bean Scotch egg, watercress, lemon mayonnaise (v)	7.50
Seafood arancini, saffron aioli, Pecorino	6.95
Fisherman's Board - Smoked salmon, whipped smoked mackerel, devilled whitebait, little prawn cocktails	32.00

### Starters

Smoked mackerel bruschetta, crème fraîche, horseradish, capers, cucumber, dill	8.75
Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles	8.50
Za'atar crusted halloumi, beetroot hummus, summer crudités, pomegranate molasses (v)	8.75
Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	8.95
Local scallops baked in their shell, chorizo and herb crumb	13.50

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### 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	23.95
Belly of pork, baked apple sauce	19.50
Roast chicken, sage and onion sausage stuffing, bread sauce	19.50
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)	16.50

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### Mains

Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	19.50
Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo)	16.50
Seabass Niçoise, Jersey Royals and gem hearts, tapenade, anchovies, soft-boiled egg, lemon dressing	19.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	18.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	18.25

### Sides

Cauliflower cheese, thyme crumb (v)	5.25	Roast potatoes, aioli, crispy onions (v)	4.75
Thick-cut pub chips or skin-on fries (ve)	4.50	Buttered seasonal greens (v)	5.25
Garden salad, radish and herbs (ve)	4.95	Garlic ciabatta / with cheese (v)	4.95/6.95

## pudding

Sticky date and toffee pudding, butterscotch sauce, Guernsey Dairy vanilla ice cream (v)	7.95
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	8.50
Coconut and raspberry syllabub, vanilla sponge, peach sorbet, toasted almonds (ve)	8.50
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.95

## Cheese

A selection of British and French cheese	12.95
<i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.95
Two scoops of ice cream and sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; Guernsey Dairy vanilla ice cream, illy espresso, little biscuits (v)	5.75
<b>Food for thought;</b> 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.

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

[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 about our gluten free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

