

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

## Lunch

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### Snacks and Sharing

Smoked bacon and cheddar croquettes, chipotle chilli jam	5.95
Wild mushroom arancini, truffle aioli, Parmesan (v) (veo)	6.50
Fried whitebait and calamari, pickled samphire, aioli	7.25
Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.25

### Starters and Lighter Dishes

Duck liver parfait, spiced plum chutney, pickled carrots, brioche	10.50
Gin-cured Scottish salmon, salt-baked beetroot, horseradish labneh, preserved lemon	9.75
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.25
Hand-dived Guernsey scallops, smoked celeriac, apple, hazelnut	19.95

### Brunch

Smashed avocado and poached eggs, chilli flakes, toasted seeds, grilled sourdough (v)	9.95
Shakshuka, two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v)	12.50
Wild mushrooms on sourdough toast, truffled ricotta, fried local egg, gremolata, pecorino (v)	11.75
Eggs Benedict - Wiltshire ham, poached eggs, hollandaise, English muffin	11.50
BLT: smoked streaky bacon, baby gem, slow-roasted tomato, aioli, chilli jam, grilled sourdough	10.50
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.50

### Mains

Guernsey crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	21.95
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	18.50
Duck leg confit, potato dauphinoise, spiced red cabbage, red wine gravy	20.95
Pappardelle, portobello and oyster mushroom ragu, rosemary crumbs, Pecorino (v)	16.50
Baked heritage squash, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	16.50
10oz ribeye; 28 day aged steak, garlic butter, pub chips, roasted tomato and mushroom, rocket salad	34.95

### Sides

Thick-cut chips or skin-on fries (ve)	4.75	Garlic buttered ciabatta / with cheese (v)	4.95
Liberation Ale-battered onion rings	5.25	Seasonal green vegetables (v)	5.50
Roasted squash, chilli oil, sage, seeds (ve)	6.50	Truffle fries, Parmesan, aioli, chives (v)	5.75

## Puddings and Cheese

Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.50
Guernsey Gâche bread & butter pudding, calvados custard (v)	6.50
Valrhona dark chocolate delice, clementine, brandysnaps, salted caramel ice cream (v)	8.75
Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	8.75
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	12.95

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	5.95
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 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.

## Tea and 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  
Irish Coffee  
Baileys 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.

## Our Suppliers and 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](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 for gluten free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

