

# Sunday

Liberation Ale and Coastal Cheddar rarebit (v)  Pork, sage and onion sausage roll, piccalilli  Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)  Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime  8.50  Starters and Lighter Dishes  Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps  7.50  Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)  7.50 13.9!  Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)  Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise  7.9!  The Great British Roast  All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy  Topside of Hereford and Angus beef (served medium-rare), horseradish sauce  18.2!  Roast pork loin, crackling and apple sauce  Roast pork loin, crackling and apple sauce  17.2!  Roasted meats, with all the trimmings  21.9!  Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)  15.50  Mains  Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)  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  16.9!  Sides  Cauliflower cheese, thyme crumb (v)  4.50  Roast potatoes, aioli, crispy onions (v)  4.25  Endive, pear and walnut salad  5.50	Snacks and Sharing				
Pork, sage and onion sausage roll, piccalilli Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve) S.75 Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime 8.56 Starters and Lighter Dishes Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps 7.56 Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo) 7.50 13.99 Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve) 7.99 Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise 7.99  The Great British Roast All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy Topside of Hereford and Angus beef (served medium-rare), horseradish sauce 18.21 Roast pork loin, crackling and apple sauce 17.22 Roast pork loin, crackling and apple sauce 15.99 Trio of roasted meats, with all the trimmings Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve) 15.50  Mains Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve) 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 16.99  Sides Cauliflower cheese, thyme crumb (v) 4.50 Roast potatoes, aioli, crispy onions (v) 4.25 Endive, pear and walnut salad 5.50	Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve) Liberation Ale and Coastal Cheddar rarebit (v)			7.95 7.75	
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)  Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime  8.56  Starters and Lighter Dishes  Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps  Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)  7.50 13.98  Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)  Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise  7.98  The Great British Roast  All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy  Topside of Hereford and Angus beef (served medium-rare), horseradish sauce  18.28  Roast pork loin, crackling and apple sauce  Roast chicken, sage and onion sausage stuffing, bread sauce  17.29  Trio of roasted meats, with all the trimmings  Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)  15.50  Mains  Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)  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  16.99  Sides  Cauliflower cheese, thyme crumb (v)  4.50  Roast potatoes, aioli, crispy onions (v)  4.25  Endive, pear and walnut salad					
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Sides Cauliflower cheese, thyme crumb (v) 4.50 Roast potatoes, aioli, crispy onions (v) 4.25 Endive, pear and walnut salad 5.50	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			16.95 16.95	
Cauliflower cheese, thyme crumb (v)  4.50  Roast potatoes, aioli, crispy onions (v)  4.25  Endive, pear and walnut salad  5.50					
Thick-cut chips or skin-on fries (ve)  4.25 Endive, pear and walnut salad  5.50	Sides				
·	Cauliflower cheese, thyme crumb (v)	4.50	Roast potatoes, aioli, crispy onions (v)	4.25	
Roasted squash, chilli oil, sage, seeds (ve) 5.95 Truffle fries, Parmesan, aioli, chives (v) 5.25	Thick-cut chips or skin-on fries (ve)	4.25	Endive, pear and walnut salad	5.50	
	Roasted squash, chilli oil, sage, seeds (ve)	5.95	Truffle fries, Parmesan, aioli, chives (v)	5.25	

# **Puddings and Cheese**

Baked chocolate rice pudding, vanilla mascarpone, amaretti and cocoa crumbs	6.50
Spiced sticky date pudding, vanilla ice cream, rum butterscotch	6.95
Roasted plums, lemon and stem ginger cheesecake, buckwheat crunch (ve)	7.50
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	6.50
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with Liberation Ale chutney, cornichons and crackers (v)	12.25

# **Nearly Full?**

recarry run.	
Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.50
Food For thought: 50p from every sale of this dish will be donated to Healing Waves	



Healing Waves charity enables local individuals with a physical or mental disability to access the ocean in a safe way

## **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's 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.

# **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.

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.

