

Small Plates

menu



BAKED JERSEY SCALLOPS - 12.95

garlic butter, parmesan crust & pancetta

CALAMARI FRITTI - 11.50

tartar sauce

MAPLE SOY GLAZED PORK BELLY BITES - 10.25

chicory & apple salad

SPANISH GARLIC ZUCCHINI (V) (VEO) - 8.95

marinated in garlic, fresh herbs & olive oil,
parmesan, multi grain baguette

CHORIZO & SAUTEED SEASONAL VEGETABLES - 10.50

grilled sourdough

KING PRAWNS - 12.50

chilli, garlic butter, lime, grilled sourdough

SWEET AND STICKY HALLOUMI BITES (V) - 10.95

mango chutney, sesame seeds

N'DUJA HONEY CHICKEN WINGS - 11.95

spring onion & Tzatziki Sauce

FIG & HONEY MINI BAKED CAMEMBERT - 14.95

thyme, prosciutto crudo, grilled sourdough

GREEK STYLE LOADED HUMMUS (VE) - 10.50

olives, cucumber, cherry tomatoes, crumbled vegan feta,
toasted chickpeas, grilled flat bread

GOLDEN BEETS & KHOLRABI CARPACCIO (V) (VEO) - 9.95

goat cheese crumbs, basil pesto, semi-dried tomatoes,
crushed hazelnuts, olive tapenade dressing

The charcuterie - 25.95
curated by 

*cured meats, basil infused burrata, semidried tomatoes,
dressed rocket, pesto, shaved parmesan,
olives, caper berries, crostini*

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) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option - ask a team member for gluten friendly options.

Please inform a member of our team of any allergies before placing your order.

We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



Main menu



MAINS

8oz Sirloin Steak

Our premium steak is served with roasted mushroom, cherry vine tomatoes, dressed rocket salad, skin-on fries **29.95**

Add: peppercorn sauce | garlic butter **3.00**

Liberation Ale battered fish and chips – garden peas, tartare sauce **19.50**

Pork tenderloin medallion, Lyonnaise baby potatoes, wild mushrooms, baked fine greens, piquillo peppers, crispy shallots & pork jus **24.50**

Grilled lamb cutlets, vegetables fregola Sarda, broccolini, minted yogurt **24.95**

Pan fried sea bass, herb & peas crushed potatoes, grilled asparagus and creamy lobster glaze sauce **23.50**

Grilled salmon steak, roasted seasonal vegetables, hasselback rainbow carrots, charred baby leek, parsley & scallion yogurt **24.95**

Carnaroli risotto ai funghi porcini, funghi mushrooms, asparagus, parmesan, fresh herbs (v) (veo) **18.95**

Add: Tiger prawns **5.50**

Chicken Milanese, cucumber, apple, dill, rocket salad, house dressing & lemon **19.50**

Rucola creamy pesto pasta with burrata & garlicky breadcrumbs, rigatoni, sun-dried tomatoes, toasted pine nuts, parmesan (v) **19.50**

BURGERS

Jersey beef burger – smoked cheddar, garnish, burger relish, mustard aioli, crispy shallots, skin-on fries **18.95**

Add: crispy streaky bacon **3.00**

Add: fried egg **1.50**

Add: pulled pork **3.00**

Beyond Korean vegan burger - vegan cheese, Korean slaw, garnish, gochujang mayo, skin-on fries (ve) **17.50**

Honey toasted halloumi & streaky bacon – Mediterranean vegetables, sriracha aioli, skin-on fries **17.50**

SALADS

Fake Caesar – soft boiled egg, baby new potatoes, asparagus, gem lettuce, bacon, parmesan, garlic crostini & fake Caesar dressing **16.95**

Add: panko crispy chicken **3.00**

Add: Tiger prawns **5.50**

Romanesco Poke bowl - Mediterranean vegetables, marinated vegan feta, fregola Sarda, avocado, carrots, cucumber, toasted chickpeas, radish, spring onion & seasonal house dressing (ve) **17.95**

SIDES

Garlic buttered ciabatta / with cheese (v) **6.00 / 6.95**

Skin-on fries (ve) **4.95**

Sweet potato fries (ve) **5.95**

Gordal olives (v) **5.50**

Seasonal green vegetables (v) **6.95**

Garden salad, house dressing (ve) **5.95**