



Lunchtime *menu*

OPEN STEAK SOURDOUGH CROSTINI 15.95

wild mushrooms, caramelised onions,
rocket salad, burnt shallots & garlic aioli

ANTIPASTO CROSTINI WITH LEMON-BASIL PESTO 13.95

cured meats, mozzarella, artichokes, sundried tomatoes,
piquillo peppers, rocket salad

GRILLED GOAT'S CHEESE, CARAMELIZED PEAR AND WALNUTS BAGUETTE (V) 13.95

red onion marmalade & dressed rocket

SLOW COOKED PULLED PORK BUN 15.95

sweet & crisp refreshing pineapple-cabbage slaw,
lettuce gem, crispy shallots

CRISPY CHICKEN MILANESE FLATBREAD 15.95

Golden-breaded crispy chicken, mixed salad, red cabbage, cucumber,
cherry tomatoes, all tossed in creamy tzatziki sauce,
crispy bacon and drizzled burnt shallots & garlic aioli

our lunch dishes are served with skin on fries

Small Plates *menu*

GINGER SOY GLAZED PORK BELLY BITES 10.50

endive, apple & rocket salad

SLOW COOKED CHORIZO & BEANS 10.95

grilled sourdough

STICKY HALLOUMI BITES (V) 10.95

sweet chili & pineapple sauce

SPANISH GARLIC CHILLI PRAWNS 12.95

garlic butter, lime, grilled sourdough

GOCHUJANG CHICKEN WINGS 12.50

tzatziki sauce

CARAMELIZED PEAR AND WALNUTS PETIT BAKED CAMEMBERT 15.50

prosciutto, spiced plum chutney, grilled sourdough

SQUASH & ROASTED GARLIC HUMMUS (VE) 10.95

crumbled vegan feta, toasted mixed seeds, mixed root vegetables crisps, grilled flat bread

SYMPPLICITY MEATBALLS (VE) 12.95

mushroom, onion and beetroot meatballs in a rich tomato sauce

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 total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



Main *menu*

MAINS

8oz Sirloin Steak	29.95
Our premium steak is served with roasted mushroom, cherry vine tomatoes, dressed rocket salad, skin-on fries Add: peppercorn sauce garlic butter	3.00
Liberation Ale battered fish and chips – garden peas, rustic tartare sauce	19.95
Pan fried sea bass - herb & peas crushed potatoes, grilled broccolini and creamy lobster glaze sauce	24.95
Tangerine Confit Duck Leg - hasselback baby potatoes, glazed rainbow carrots, chard leek, tender stem broccoli & veal jus	24.95
Slow cooked baby back ribs - potatoes wedges, pineapple-cabbage slaw, sour cream & dill sauce	22.95
Crispy pork belly with chorizo and bean cassoulet	23.50
Creamy Butternut Squash and porcini mushrooms risotto - parmesan, mixed root vegetables crisps (v) (veo) Add: Tiger prawns	19.95 5.50
Zucchini pesto rigatoni pasta - grilled artichokes and confit cherry vine tomatoes, toasted almonds flakes, parmesan, herbs (v)	19.50

BURGERS

Jersey beef burger – smoked cheddar, lettuce, heirloom tomato, red onion, gherkins, burger relish, burnt shallots & garlic aioli, skin-on fries Add: crispy streaky bacon Add: fried egg Add: pulled pork	18.95 3.00 1.50 3.00
Beyond vegan burger - vegan cheese, lettuce, heirloom tomato, piquillo pepper, lemon-gherkins & capers remoulade, skin on fries (ve)	18.50

SALADS

Fake Caesar – soft boiled egg, baby new potatoes, asparagus, gem lettuce, bacon, parmesan, garlic crostini & fake Caesar dressing Add: panko crispy chicken Add: Tiger prawns	17.50 3.00 5.50
Quinoa & roasted squash salad - warm mixed quinoa, baby spinach, mix leaves, marinated vegan feta cheese, apples, carrots, cucumber, dried cranberries, roasted pumpkin seeds, maple - mustard vinaigrette (ve)	17.95

SIDES

Garlic buttered ciabatta / with cheese (v)	6.00 / 6.95	Provençal olives (ve)	5.50
Skin-on fries (ve)	5.25	Seasonal green vegetables (v)	6.95
Sweet potato fries (ve)	5.95	Garden salad, house dressing (ve)	5.95
Potatoes wedges with burnt shallots & garlic aioli (v)	6.25	Endive, pear and walnut salad (ve)	6.95

Please ask a member of our team
for a dessert & hot drinks menu