

Menu

Snacks and Sharing			
Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)			
Fried whitebait and calamari, pickled samphire, aioli			7.25
Loaded hummus, tenderstem broccoli, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)			7.50
Garlic buttered ciabatta with cheese			6.50
Starters and Lighter Dishes			
Bromham beetroot tart tatin, apple, pickled and candied walnut salad, soya herby dressing (ve)			8.75
Soup of the day, fresh bread & Jersey butter			6.50 8.50
Sticky chicken wings, chipotle BBQ sauce, crispy onions			
Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise			
Mains			
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)			17.75
Jersey Crab and prawn linguine, preserved lemon butter, vine-ripened tomato, Parmesan and chill			24.95
Chicken schnitzel, wild mushrooms, garlic and herb cream, fried local egg, crispy sage			19.50
Slow cooked pork ribs, Liberation ale BBQ sauce, hand cut chips, rainbow slaw			21.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips			MP
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce			17.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries			17.95
Aubergine and chickpea curry, yoghurt, pakora, coriander chutney, coconut rice, poppadoms (ve)			16.50
Add breaded chicken breast			
Steaks	C 11 . A		
Aberdeen Angus beef, dry-aged on the bone for the	-	1	
Served with garlic butter, Koffmann's chips, roast	ea tomato ana n	nusnroom, watercress,	
plus a choice of peppercorn or béarnaise sauce.			
8oz rump			
100z sirloin			30.75
Sides			
Thick-cut chips or skin-on fries (ve)	4.75	Garden salad, radish and herbs (ve)	5.00
New potatoes, chive butter (v) Truffle fries, Parmesan, aioli, chives (v)	4.50 5.75	Roasted squash, chilli oil, sage, seeds (ve) Seasonal green vegetables (v)	6.50 4.95
realise frico, ramicoan, atom, chives (v)	3.13	Seasonal Steen regetables (v)	4.73

Puddings and Cheese

Baked chocolate rice pudding, vanilla mascarpone, amaretti and cocoa crumbs	7.25
Spiced sticky date pudding, vanilla ice cream, rum butterscotch	8.00
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.75
Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	8.50
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with Liberation Ale chutney, cornichons and crackers (v)	12.75
Nearly Full?	
Three little Biscoff filled doughnuts. Perfect with a coffee!	3.95
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v) Food For thought: 50p from every sale of this dish will be donated to Healing Waves	5.95



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.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for glutenfree options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all

