



Sunday

Snacks and Sharing							
Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)							
Fried whitebait and calamari, pickled samphire, aioli Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)			7.25 7.50				
				Starters and Lighter Dishes			
Bromham beetroot tart tatin, apple, pickled and candied walnut salad, soya herby dressing (ve) Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve) Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough			8.75 8.75 8.25				
				Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise			
				The Great British Roast All served with roast potatoes, Yorkshire pudding,	seasonal vegeta	bles, and red wine gravy	
Rump of Hereford and Angus beef (served me		-	21.50				
Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce Roast chicken, sage and onion sausage stuffing, bread sauce Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)			23.75 17.50				
				16.00			
			Mains				
Baked fillet of cod, smoked haddock and mussel chowder, spinach, curry butter							
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)			24.25 17.75				
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			17.95 17.95				
				Sides			
Cauliflower cheese, thyme crumb (v)	5.00	Roast potatoes, aioli, crispy onions (v)	4.25				
Thick-cut chips or skin-on fries (ve)	4.75	Garden salad, radish and herbs (ve)	5.00				
Truffle fries, Parmesan, aioli, chives (v)	5.75	Seasonal green vegetables (v)	4.95				

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
Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	8.50
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	7.25
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 is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

Coffee & Tea

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 Bourbon Old Fashioned Classic Negroni

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 & 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

