



Lunch

Snacks and Sharing

Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Fried whitebait and calamari, pickled samphire, aioli	6.50
Stornoway black pudding Scotch egg, apple and tamarind ketchup	7.95
Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)	6.95

Starters and Lighter Dishes

Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	7.25
Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps	7.50
Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)	8.75
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	6.50

Brunch

Smashed avocado and poached eggs, chilli flakes, toasted seeds, grilled sourdough (v)	9.50
Three eggs scrambled, Scottish smoked salmon, sourdough toast, chives	11.50
Chopped salad, avocado, smoked bacon, gem lettuce, blue cheese, ranch dressing, crispy onions	11.95
BLT: smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough	9.95
Roasted heritage squash flatbread, keema mince, hummus, pickled chillies, herb salad (ve)	11.25
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	11.95

Mains

Jersey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	18.50
Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
Celeriac and mushroom pasty, golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)	14.50
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	16.50
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
8oz Rump; 28 day aged steak, garlic butter, thick-cut chips, vine tomato, roasted mushroom, rocket salad	25.50

Sides

Thick-cut chips or skin-on fries (ve)	4.25	Baby gem salad, buttermilk ranch (v)	3.95
Garlic buttered ciabatta / with cheese (v)	4.50/5.95	Liberation Ale-battered onion rings	4.50
Seasonal green vegetables (v)	4.75	Truffle fries, Parmesan, aioli, chives (v)	5.25

Puddings and Cheese

Guernsey Gâche bread and butter pudding, calvados custard (v)	5.50
Dark chocolate and illy espresso brownie, cherry ice cream, cherry sauce, maple granola (v)	7.50
Toffee apple, fig and chestnut crumble, vanilla ice cream or custard (v) (veo)	7.50
Spiced sticky date pudding, vanilla ice cream, rum butterscotch	6.95
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	12.25

Nearly Full?

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 The Sunflower Project



The Sunflower Project is a support service for young people when they are experiencing a bereavement or someone in the family has a serious illness.

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
Irish Coffee
Bailey's 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 & 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.

Guernsey Dairy. M & L Fish. Surf and Turf. Manor Farms. Cimandis.

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 gluten free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

