



Sunday

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
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The Deerhound Carvery

Help yourself to a choice of roast meats including beef, lamb, chicken and pork.

As well as a range of seasonal vegetables, roast potatoes, Yorkshire puddings and proper gravy!

Adults / Kids 18.95/11.95

Mains

Guernsey crab and 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
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95

Sides

Cauliflower cheese, thyme crumb (v)	4.50	Roast potatoes, aioli, crispy onions (v)	4.25
Thick-cut chips or skin-on fries (ve)	4.25	Baby gem salad, buttermilk ranch (v)	3.95
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 Served with Liberation Ale chutney, cornichons and crackers (v)	12.25

Nearly Full?

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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.

