



## Supper

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### Snacks and Sharing

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

### Starters and Lighter Dishes

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

### Mains

Herb-crusting fillet of sea bass, roasted new potatoes, cider-braised winter greens, Café de Paris sauce	<b>19.50</b>
Classic beef bourguignon, smoked celeriac mash, glazed carrot, parsley and shallot crumb	<b>17.95</b>
Jersey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	<b>18.50</b>
Crown Prince squash risotto, smoked chilli oil, sage, vegan feta, toasted pine nuts (ve)	<b>13.95</b>
Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, piccalilli	<b>17.50</b>
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	<b>16.50</b>
Celeriac and mushroom pasty, golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)	<b>14.50</b>
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	<b>16.95</b>
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	<b>16.50</b>
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	<b>16.95</b>

### Steaks

*Aberdeen Angus beef, dry-aged on the bone for the fullest flavour.*

*Served with garlic butter, Koffmann's chips, roasted tomato and mushroom, watercress, plus a choice of peppercorn or béarnaise sauce.*

8oz Rump		<b>25.50</b>
10oz sirloin		<b>29.95</b>

### Sides

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

## 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.

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## 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](https://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.

