



## Sunday

### Snacks and Sharing

|  |             |
|--|-------------|
| Wild mushroom arancini, truffle aioli, Parmesan (v) (veo)  | <b>5.95</b> |
| Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve) | <b>6.95</b> |
| Fried whitebait and calamari, pickled samphire, aioli  | <b>6.50</b> |
| Pork, sage and onion sausage roll, piccalilli  | <b>6.95</b> |
| Chorizo Scotch egg, smoked tomato aioli  | <b>6.95</b> |

### Starters and Lighter Dishes

|   |             |
|---|-------------|
| Duck liver parfait, spiced plum chutney, pickled carrots, brioche                                 | <b>9.50</b> |
| Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas                             | <b>6.50</b> |
| Severn & Wye smoked haddock rarebit, pickled samphire, fennel and dill salad                      | <b>7.25</b> |
| Cropwell Bishop stilton, date and walnut croquettes, kohlrabi and apple remoulade, watercress (v) | <b>6.25</b> |

### The Great British Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

|  |              |
|--|--------------|
| Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce | <b>21.95</b> |
| Slow-roasted belly of pork, baked apple sauce                              | <b>18.25</b> |
| Roast chicken, sage and onion sausage stuffing, bread sauce                | <b>15.95</b> |
| Trio of roasted meats, with all the trimmings                              | <b>21.95</b> |
| Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)  | <b>15.50</b> |

### Mains

|  |              |
|--|--------------|
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries | <b>16.95</b> |
| Baked fillet of cod, smoked haddock and mussel chowder, spinach, curry butter                        | <b>22.95</b> |
| Potato gnocchi, wild mushroom veloute, miso-roasted mushrooms and chestnuts, gremolata               | <b>15.50</b> |
| Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce                          | <b>16.95</b> |

### Sides

|                                       |             |  |             |
|---------------------------------------|-------------|--|-------------|
| Cauliflower cheese, thyme crumb (v)   | <b>4.50</b> | Roast potatoes, aioli, crispy onions (v)   | <b>4.25</b> |
| Thick-cut chips or skin-on fries (ve) | <b>4.25</b> | Baby gem salad, buttermilk ranch (v)       | <b>3.95</b> |
| Seasonal green vegetables (v)         | <b>4.75</b> | Truffle fries, Parmesan, aioli, chives (v) | <b>5.25</b> |

## Puddings and Cheese

|   |              |
|---|--------------|
| Baked chocolate rice pudding, vanilla mascarpone, amaretti and cocoa crumbs   | <b>6.50</b>  |
| Spiced sticky date pudding, vanilla ice cream, rum butterscotch   | <b>6.95</b>  |
| Toffee apple, fig and chestnut crumble, vanilla ice cream or custard (v) (veo)  | <b>7.50</b>  |
| Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)  | <b>7.25</b>  |
| Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton<br><i>Served with Liberation Ale chutney, cornichons and crackers (v)</i> | <b>12.25</b> |

## Nearly Full?

|   |             |
|---|-------------|
| Three little Biscoff filled doughnuts. Perfect with a coffee!         | <b>3.75</b> |
| Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) | <b>5.95</b> |
| Affogato; vanilla ice cream, illy espresso, little biscuits (v)       | <b>5.50</b> |

**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](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.

