



## Lunch

### Snacks and Sharing

Jersey rock oysters, mignonette (3 or 6)	8.25/15.50
Wild mushroom arancini, truffle aioli, Parmesan (v) (veo)	6.75
Lamb merguez Scotch egg, harissa ketchup	9.00
Garlic buttered ciabatta / with cheese (v)	4.95/6.95
Fisherman's board: smoked mackerel pate, Jersey crab arancini, smoked salmon and calamari <i>with radish salad, house pickles, bread and butter</i>	34.00

### Starters

Duck liver parfait, spiced plum chutney, pickled carrots, brioche	10.75
Gin-cured Scottish salmon, salt-baked beetroot, horseradish labneh, preserved lemon	9.75
Smoked haddock velouté, breaded mussels, crème fraîche, Vadouvan curry butter	8.75
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.50/15.95

### Brunch

Wild mushrooms on sourdough toast, truffled ricotta, fried local egg, gremolata, pecorino (v)	12.00
Shakshuka, two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v)	12.50
Chopped salad, avocado, smoked bacon, gem lettuce, blue cheese, ranch dressing, crispy onions	13.75
Loaded hashbrowns, smashed avocado, roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	10.75
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.50
BLT: smoked streaky bacon, baby gem, slow-roasted tomato, aioli, chilli jam, grilled sourdough	10.75
Steak and frites flatbread: 5oz sirloin, Café de Paris butter, skin-on fries, rocket salad	18.50

### Mains

Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	18.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	18.50
Baked heritage squash, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	17.00
Jersey crab and prawn linguine, samphire, preserved lemon, brown crab and chilli butter, pangritata	22.50
10oz ribeye: 28 day aged steak, garlic butter, pub chips, roasted tomato and mushroom, rocket salad	35.95

### Sides

Thick-cut chips or skin-on fries (ve)	5.00	Baby gem salad, buttermilk ranch (v)	5.00
Seasonal green vegetables (v)	5.50	Liberation Ale-battered onion rings	5.25
Roasted squash, chilli oil, sage, seeds (ve)	6.75	Truffle fries, Parmesan, aioli, chives (v)	6.00

## Puddings and Cheese

Sticky figgy pudding, vanilla ice cream, brandy butterscotch (v)	8.75
Valrhona dark chocolate delice, clementine, brandynaps, salted caramel ice cream (v)	9.00
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.75
Caramel croissant pudding, apple brandy custard (v)	7.75
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
<i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	5.95
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.95
<b>Food For thought:</b> 50p from every sale of this dish will be donated to Healing Waves	



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

## Tea and Coffee

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 are some of our favourite cocktails...

Espresso Martini  
Baileys Spiced Hot Toddy  
Irish Coffee

*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.

## Our Suppliers and 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. Pottage Farm Eggs. Slaney Valley Beef. Jersey Fudge Pot.

[liberationgroup.com/suppliers-producers](http://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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

