

Sunday

Snacks and Sharing							
Jersey rock oysters, mignonette (3 or 6)		8.25/15.50					
Wild mushroom arancini, truffle aioli, Parmesa	iesan (v) (veo)		6.75				
Lamb merguez Scotch egg, harissa ketchup		9.00					
Starters							
Duck liver parfait, spiced plum chutney, pickle	ed carrots, brio	che	10.75				
Gin-cured Scottish salmon, salt-baked beetro	ot, horseradish	horseradish labneh, preserved lemon					
Smoked haddock velouté, breaded mussels, cr	ème fraîche, V	8.75					
Jerusalem artichoke risotto, chestnut and wint	ter herb gremo	lata (v) (veo)	8.50/15.95				
The Great British Roast All served with roast potatoes, Yorkshire	pudding, seas	onal vegetables, and red wine gravy					
Sirloin of Hereford and Angus beef (served m			24.75				
Slow-roasted belly of pork, baked apple sauce			20.00				
Roast chicken, sage and onion sausage stuffing	g, bread sauce		18.50				
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)			17.00				
Mains							
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries Baked heritage squash, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo) Jersey crab and prawn linguine, samphire, preserved lemon, brown crab and chilli butter, pangritata			18.95				
			18.50 17.00 22.50				
				Sides			
				Cauliflower cheese, thyme crumb (v)	5.50	Roast potatoes, aioli, crispy onions (v)	4.75
Thick-cut chips or skin-on fries (ve)	5.00	Baby gem salad, buttermilk ranch (v)	5.00				
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, brandysnaps, 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
Served with Liberation Ale chutney, cornichons and crackers (v)	

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
Food For thought: 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

