

# AT THE OLD GOVERNMENT HOUSE

## LIBERATION MENU

MAY 2025

3 COURSES - £42 per person | 2 COURSES - £35 per person

### AMUSE BOUCHE

BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍴

### STARTER

GUERNSEY BEAN JAR (GFO) 🍴

*Crusty bread, Guernsey butter*

LOCAL CRAB COCKTAIL (GF) 🍴

*Guernsey tomato Marie Rose sauce, shredded Little Gem*

TEMPURA SARK CAULIFLOWER (VG) 🍴

*Curried cauliflower purée, crispy shredded leaves*

### MAIN COURSE

NAVARIN OF GUERNSEY BEEF AND LIBERATION ALE (GF) 🍴

*Potato peel pie, roasted carrots, braising liquor jus*

LOCAL GUERNSEY WHITING (GF) 🍴

*Guernsey crab and herb brandade, roasted peppers, spinach, tomato salsa*

COWLEY'S FARM PRESSED POTATO TERRINE (VG, GF) 🍴

*Sweet pickled vegetables*

### DESSERT

GUERNSEY GÂCHE MELÉE 🍴

*Guernsey Dairy vanilla ice cream*

WHEADON'S ROCK SAMPHIRE AND PINK GRAPEFRUIT SORBET (VG, GF) 🍴

*Roasted hazelnut praline*

SMOKED GUERNSEY RAREBIT (GFO) 🍴

*Roquette cider chutney*

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

🍴 A favourite signature dish of Mrs T, our Founder and President.  
🍴 All dishes include products locally grown, caught, reared or produced.

*If you have any special dietary restrictions or allergies, please advise a member of the service team.  
A full list of allergens within each of our dishes can be obtained from your waiter.  
A discretionary 12.5% service charge will be added to all food and beverage bills.*