

PASTA

Served with warm ciabatta and salad garnish with deli meal or a side salad with a large meal and a choice of fresh penne or tagliatelle

Deli £7.50 Large £9.50

Flaked local crab meat with tomato and fresh basil
tossed with balsamic vinegar and olive oil

Roasted aubergine, courgette and garlic
in a rich tomato sauce, topped with melted mozzarella
and drizzled with herb oil (v)

Liberty's home made beef bolognese
topped with parmesan shavings

**Torn smoked chicken, sliced button mushrooms and
leek** in a creamy white wine and tarragon sauce

MAIN DISHES

*As always we have introduced some fantastic dishes to our main menu
that enables us to take advantage of superb quality local fresh produce*

*Main dishes are available with fresh vegetables of the day or a side salad
and skinny chips or potatoes of the day unless stated otherwise*

Grilled rainbow trout fillets with bantry bay mussels
and a butter and white wine sauce £12.75

**Chicken breast stuffed with chestnut mushrooms
and a white truffle and thyme stuffing** served with a
rich red wine gravy £12.95

**Griddled pork loin with black pudding, homemade
onion rings** and a whisky and tarragon sauce £13.25

Seared duck breast with parsnip puree finished with
a blackcurrant liqueur sauce £14.00

**Pan fried rump steak, baked portabella mushroom
and roast cherry tomatoes** finished with a
béarnaise sauce £14.25

**Herb cous cous topped with pan-fried halloumi and
oven roasted med veg** served with a side salad (v) £10.50

SIDES as extras per portion £2.50

Chips • Potatoes of the day • Vegetables of the day • Side salad

PUDDINGS

Baked vanilla bean cheesecake with spiced winter berry
compote £4.50

Soft centre chocolate pudding with cappuccino
ice cream £4.75

Rhubarb and stem ginger crumble with
clotted cream ice cream £4.50

Traditional marmalade bread and butter pudding
with homemade custard £4.50

Isle of Wight ice cream, ask for today's selection £4.50

Assiette of regional cheeses with chutney £6.00

Port & Cheese board with half bottle of Cockburns
Special Reserve £20.00



LIBERTY'S
CAFÉ • BAR

MENU

*Eat, drink, meet friends and
stay a while... ..*

*The perfect place to relax and enjoy great food,
drinks and service in elegant and stylish surroundings,
with a vibrant atmosphere*

APPETISERS

Mixed olives (v)	£2.95
A selection of artisan nibbles – choose any three Roasted and salted pistachios, mixed stuffed olives, Tyrrells hand cooked root vegetable or lightly salted Kettle chips	£3.50
Griddled flat breads served with a onion and balsamic relish and sour cream	£3.25
Roasted aubergine & red pepper dip with a selection of warm breads (v)	£3.50
Selection of warm flavoured breads drizzled with virgin olive oil & balsamic reduction (v)	£3.00
Warm slices of foccacia with a topping of your choice (v): garlic butter	£2.75
sun-dried tomato pesto	£2.75
plus mozzarella on top – add an extra	£1.00

STARTERS & SHARING PLATES

Soup of the day – served with a freshly made bread roll or fresh farmhouse bread	£3.75
Bacon, sweetcorn and potato chowder served with a freshly made bread roll or fresh farmhouse bread	£4.50
Pan fried chicken livers with bacon lardons tossed in a whole grain mustard sauce and served in a puff pastry case	£5.50
Local crab, spring onion and saffron risotto	£5.50
Sautéed button mushrooms with shallots Tossed in a herb butter and served on toasted brioche (v)	£4.50
Whole boxed baked camembert served with warm breads, grapes and garnish	£7.50
Liberty's antipasti - already renowned & enough for two, if you can bear to share!	
Meat antipasti , a large platter with a selection of cold meats served with stuffed olives, roasted aubergine & red pepper dip & crostini	£10.00
Fish antipasti , a large platter with a trio of smoked & cured fish served with stuffed olives, roasted aubergine & red pepper dip & crostini	£10.00
Mixed fish & meat antipasti for those who just cannot choose between the two!	£10.00
Single Antipasti - meat or fish	£6.00
Flatbread platter – handmade and topped with: Rocket, wild mushrooms and parmesan shavings with a sour cream pot Parma ham, mozzarella and roasted red peppers with a tomato salsa pot Smoked salmon, cream cheese and rocket with fresh lemon wedges	£4.50

All finished with extra virgin olive oil and cracked black pepper

WINES & CHAMPAGNES We have an
excellent range of wines and champagnes by the glass & bottle
on our regular wine list, plus special offer guest wines

DAILY SPECIALS

*Our chefs 'work their magic' to prepare a selection of daily specials
taking advantage of the finest and freshest local produce available.
Please ask your waiter/waitress about today's specials.*

CIABATTAS

*A choice of fillings in a fresh ciabatta served with a
salad garnish and skinny chips*

Isle of Wight traditional sausage and fried onions with a mustard mayonnaise	£6.75
Roast chicken with sage and onion stuffing finished with a red currant sauce	£6.75
Crayfish tails in marie rose sauce with sliced tomato and lambs leaf	£6.75
Roasted mediterranean vegetables topped with melted goats cheese and a garlic and basil pesto (v)	£6.75

SANDWICHES

*Our traditional British sandwiches are served with a fresh salad garnish
and skinny chips and with an option of white or brown farmhouse bread*

Mature cheddar cheese with sliced cucumber (v)	£6.50
Egg mayonnaise with mustard cress (v)	£6.50
Sliced gammon ham and English mustard	£6.50

OMELETTES

*A three egg omelette served with a garnish of freshly picked salad leaves
and sliced tomatoes and drizzled with our own recipe salad dressing*

Smoked salmon and spring onion with a chive crème fraiche	£7.00
Potato, bacon and onion Spanish omelette With a spicy tomato and pepper salsa	£7.00
Mature cheddar cheese and mushroom with herb de province dressing (v)	£7.00

SALADS

*All our salads are available in a deli or large size and are served on a bed
of handpicked fresh mixed salad leaves*

Deli £7.50 Large £9.50

**Deep fried breaded smoked applewood cheese
wedges with kentish bramley apple chutney (v)**

Warm chicken and bacon
with a honey and whole grain mustard dressing

Shredded pork, sautéed new potatoes and red onion
tossed in a sweet chilli dressing

Flaked Scottish salmon and Icelandic prawns
bound in a light dill crème fraiche

ALL DISHES ARE COOKED TO ORDER

*All of our dishes are freshly prepared and cooked to order by our
skilled, professional and passionate kitchen team.
This can lead to delays during busy times or for larger groups eating
together; we will keep you informed regarding the service times should this
occur, or alternatively please ask a member of staff at any time.*