



# ST MARY'S

• PUB & DINING • 

## FOOD FESTIVAL

We work closely with our local suppliers and use as many local ingredients and produce as possible, including mushrooms from Fungi Delecti, potatoes and vegetables from Petit Le Marquand Farm, Sue's delicious fudge, some of the islands' best seafood and dairy products, as well as our own award-winning beers and ales.

**2-course £16.50 / 3-courses £20.95**



### STARTERS



Crispy slow - cooked pork belly, cucumber, peanut, Thai chilli dressing

Salt and pepper calamari, smoked paprika aioli

Goat's cheese Waldorf salad, crisp apple, celery, candied & pickled walnuts (v)

### MAINS

Chicken Saltimbocca, sauté potatoes, bitter endive & warm lentil vinaigrette

Sirloin steak, Café de Paris butter, tomato, chips, rocket  
( £4 supplement )

Tandoori salmon, popped rice, cucumber, avocado, soft herbs, mint yogurt


Pan fried gnocchi, chestnut mushrooms, sweetcorn puree (v)

### DESSERTS


Nutella 'gnocchi' donuts, Jersey salted caramel ice cream

Vanilla burnt cream, short bread biscuit (v)

Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)



Accompany your meal  
with a bottle of red or  
white wine for £15



**LIBERATION**  
— PUBS & BARS —

Please ask a member of the team about the gluten free options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.

We cannot guarantee total absence of allergens.