



Pub snacks & Nibbles (great to share)

Honey roast chorizo	5.50	Breaded fish goujons, tartare sauce	4.95
Garlic and herb bread with mozzarella and Cheddar (v)	4.95	Devilled whitebait, Marie Rose sauce	4.95

Share all four snacks 16.95

Starters

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Ham hock rillettes, pickles, toasted sourdough	7.25
Today's soup, crusty bread, Jersey butter (v)	5.95
Baked goat's cheese Waldorf salad, pear, celery, pickled and candied walnuts (v)	6.95

To Share: Rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
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Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce (T)	13.50
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T)	12.95
<i>Add smoked streaky bacon</i>	1.00
Beef and Liberation Ale pie with Oyster mushrooms, served with seasonal greens mash or chips, gravy	13.50
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve) (T)	13.65
Chicken schnitzel, lemon and caper brown butter, Jersey Royals, rocket salad	13.50
Liberation IPA BBQ back baby ribs, grilled corn, sweet potato fries, Asian slaw salad (T)	16.50
Miso-glazed salmon fillet, Asian greens, rice, mushrooms, onion and sesame seeds (T)	14.50
Classic Caesar salad with soft boiled hens egg, marinated anchovies, garlic croutons, Caesar dressing	11.00
<i>Add char-grilled Chicken</i>	2.95
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.50
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad	12.95
Dry-aged 8oz rib eye steak, garlic butter, chips, vine tomato, flat mushroom, rocket	22.50

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

Lunchtime Baguettes

<i>Add Jersey hand cut chips</i>	1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.25
Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.50

Sides

Jersey hand cut chips (ve)	3.75	Roasted corn on the cob, chilli butter (v)	3.75
Three cheese macaroni cheese (v)	4.50	Sweet potato fries (ve)	4.00
Rocket and Parmesan salad (v)	3.75	Seasonal greens, garlic butter (v)	3.50

(T) These dishes are available to take away and enjoy at home.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

 Recycled (FSC) paper & designed for single use only.



Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	5.95
Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v)	5.95
Apple and blackberry crumble and custard (v)	5.95
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v) <i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i>	4.50



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Red Wine

The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 18.00 250ml 6.50 175ml 4.70
San Abello Merlot <i>Central Valley, Chile - smooth with plum and coffee notes</i>	Bottle 20.00 250ml 7.20 175ml 5.25
Monte Clavijo Rioja Tempranillo Tinto Joven <i>Rioja, Spain - classic, red fruits, pepper</i>	Bottle 21.00 250ml 7.55 175ml 5.50
Valdivieso Pinot Noir <i>Aconcagua Valley, Chile - cherries and raspberries</i>	Bottle 22.00

Our Favourite

Oscuro Mendoza Malbec <i>Mendoza, Argentina - plum, blackberry and dark chocolate</i>	Bottle 23.00 250ml 8.30 175ml 6.00
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Rosé Wine

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 18.00 250ml 6.50 175ml 4.70
The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i>	Bottle 19.00 250ml 6.85 175ml 5.00

White Wine

The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 18.00 250ml 6.50 175ml 4.70
San Abello Sauvignon Blanc <i>Central Valley, Chile - gooseberries and lime</i>	Bottle 20.00 250ml 7.20 175ml 5.25
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 20.00 250ml 7.20 175ml 5.25
Cap Cette Picpoul de Pinet <i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	Bottle 21.00

Our Favourite

Mamaku Sauvignon Blanc <i>Marlborough, New Zealand - gooseberries and tropical fruits</i>	Bottle 23.00 250ml 8.30 175ml 6.00
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Sparkling Wine

Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	Bottle 23.00 200ml 7.50
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TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.
If your phone does not support this please visit this website: <https://bit.ly/StMarysJE>

