



### Pub snacks & Nibbles (great to share)

Honey roast chorizo	5.50	Breaded fish goujons, tartare sauce	5.25
Garlic and herb bread with mozzarella and Cheddar (v)	4.95	Prawn, spring onion and sesame toasts, soy, chilli, and ginger dipping sauce	6.95

Share all four snacks 16.95

### Starters

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Smokey bacon, leek & thyme tart	7.75
Today's soup, crusty bread, Jersey butter (v)	5.95
Roasted beets, celery, candied walnuts, chicory salad (ve) (T)	7.50

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

### Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce (T)	13.50
Jersey beef burger, Monterey Jack & traditional burger cheese brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T)	13.25
<i>Add smoked streaky bacon</i>	1.25
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
Katsu chicken curry, jasmine rice, pickled cucumber	13.50
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	11.50
<i>Add char-grilled Chicken</i>	3.00
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
<i>Add a mug of soup</i>	2.00
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.50
Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.75
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.65

### Sides

Jersey hand cut chips (ve)	3.75	Liberation ale-battered onion rings	3.50
Three cheese macaroni cheese (v)	4.50	Seasonal greens, garlic butter (v)	4.00
Rocket and Parmesan salad (v)	4.00		

(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 rhubarb crumble, ricotta shards, blackcurrant sorbet (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 <b>18.00</b>   250ml <b>6.50</b>   175ml <b>4.70</b>
San Abello Merlot <i>Central Valley, Chile - smooth with plum and coffee notes</i>	Bottle <b>20.00</b>   250ml <b>7.20</b>   175ml <b>5.25</b>
Monte Clavijo Rioja Tempranillo Tinto Joven <i>Rioja, Spain - classic, red fruits, pepper</i>	Bottle <b>21.00</b>   250ml <b>7.55</b>   175ml <b>5.50</b>
Valdivieso Pinot Noir <i>Aconcagua Valley, Chile - cherries and raspberries</i>	Bottle <b>22.00</b>

### Our Favourite

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

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

## White Wine

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

### Our Favourite

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

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

