

ST MARY'S

• PUB & DINING •

Pub snacks & nibbles (great to share)

Honey roast chorizo, tomato & coriander salsa	6.50	Salt & pepper calamari, confit garlic aioli	6.50
Crispy garlic & herb focaccia fingers with Mozzarella & Cheddar (v)	5.25	Cauliflower popcorn, harissa mayo, pomegranate, coriander, lime (ve)	5.95

Share all four snacks 18.95

Starters

Crispy pork belly & king prawn skewer, wilted baby gem, ginger soy dressing	8.95
Barkham blue and ham hock croquettes, Liberation Ale mustard	7.95
Char-grilled tender stem, preserved lemon, chilli, toasted seeds, soya yoghurt & herb dressing (ve)	7.25 / 12.95
Potato, leek and mussle soup, crusty bread & Jersey butter	6.00

Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce	13.95
Jersey beef burger, Monterey Jack cheese & traditional burger cheese, brioche bun, Dijon mayo, burger relish, pickles, Jersey hand-cut chips	13.75
	<i>Add smoked sweet-cure streaky bacon</i> 1.25
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, Jersey hand-cut chips (ve)	14.00
Chef's pie of the day topped with short-crust pastry, buttery mashed potatoes, seasonal greens	13.75
Thai green seafood curry with coconut, bamboo shoots, lemongrass, lime leaves, Jasmine rice	17.50
Cornfed chicken supreme, Parmentier potatoes, bacon, peas, garlic cream sauce	15.50
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley	18.50
10oz Dingley Dell gammon steak, hand-cut chips, Happy Hens free-range egg, piccalilli, pineapple, rocket	14.00
Dry-aged 8oz sirloin steak, garlic butter, chips, slow-roast vine tomato, crisp lettuce & Pecorino	22.50

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

Lunchtime Baguettes

Breaded fish goujons, shredded lettuce, tartare sauce	8.95
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onion, rocket	9.95
Bahn Mi - hoisin glazed pork belly, pickled daikon & carrot, cucumber, chilli jam, coriander, mayo	9.50
Vegan Bahn Mi - hoisin glazed tofu, pickled daikon & carrot, cucumber, chilli jam, coriander, mayo (ve)	9.50
	<i>Add Jersey hand-cut chips</i> 1.95

Sides

Jersey hand-cut chips (ve)	3.75	Baby gem, Caesar dressing, Pecorino	4.00
Truffled Pecorino Parmantier potatoes	4.00	Seasonal greens, garlic butter	4.00

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options. 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. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



Puddings

Chocolate brownie, mint wafers, Jersey mint-chocolate ice cream, chocolate sauce	7.00
Liberation Ale & ginger parkin, toffee sauce, Jersey vanilla ice cream (v)	6.75
Buttermilk panna cotta, blackberries, honey granola	6.50
Roasted pineapple, coconut ice cream, passionfruit, almond praline (ve)	6.95
Cheese plate, biscuits, grapes, chutney	8.00 / 12.00

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>	4.75
---	------



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 team's welfare and spread the message far and wide. Support our team's welfare and spread the message far and wide.

FOOD SUPPLIERS & PRODUCERS

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity

LIBERATION FOOD SUPPLIERS & PRODUCERS

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>.

