ST MARY'S

• PUB & DINING •

Sunday

While you wait

Slow secco 10.00 Bloody Mary 10.00 Virgin Mary 3.95

Starters

| Sticky chicken wings, Liberation IPA BBQ sauce | 7.95 |
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| Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (ve) | 7.75 |
| Chef's soup of the day, Jersey butter, grilled sourdough (v) (veo) | 6.50 |
| Mussels, coconut, chilli and lemongrass sauce, grilled sourdough | 9.95/17.95 |

The Great British Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Aberdeen Angus beef striploin, horseradish sauce

18.50
Welfare friendly loin of pork, crackling, baked apple sauce
Free-range chicken, sage and onion stuffing, bread sauce

16.50
Ask abouts chef's vegan roast of the week

Mains

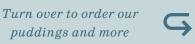
| Liberation Ale battered fish and chips, minted peas, tartare sauce | 15.50 |
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| Try this with our local Liberation Longboard lager, 4.1% abv | |
| King prawn, tomato and chilli linguine, Jersey crab butter, garlic and parsley | 16.95 |
| Order a side of our garlic and herb ciabatta for mopping up the sauce | 4.95 |
| Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve) | 13.95 |
| Add grilled chicken thigh | 3.50 |
| Jersey beef burger, streaky bacon, smoked Cheddar, BBQ relish, fries, slaw | 15.50 |
| Local cider glazed ham, fried Potage Farm eggs, thick cut chips, piccalilli | 14.95 |

Sides

| Thick cut pub chips or fries (v) | 4.25 | Liberation Ale battered onion rings | 4.25 |
|--|------|-------------------------------------|-----------|
| Ultimate cauliflower cheese, thyme crumb (v) | 4.50 | Seasonal greens, chimichurri | 4.50 |
| Roast potatoes, aioli, crispy onions (v) | 4.25 | Garlic ciabatta / with cheese (v) | 4.95/5.95 |

Please look at our boards for daily specials







Puddings

| Dark chocolate and espresso brownie, cherry compote, cherry ice cream (v) | 7.95 |
|---|---------------|
| Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) | 7.25 |
| Chai latte rice pudding, saffron poached pear, salted caramel ice cream, pistachios (v) | 7.25 |
| This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine | $100ml\ 6.95$ |
| Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) | 7.95 |

The St. Mary's Country Inn Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton 10.95 Served with caramelised onion and apple chutney, cornichons, crackers (v)

Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)

Two scoops of Jersey ice creams with Rossini wafer curls (v)

4.95 Affogato; Jersey vanilla ice cream, Illy espresso, Sue's Jersey fudge (v) 4.95

1.95

Add a shot of Amaretto liqueur for the perfect after dinner treat 50p from every sale of this dish will be donated to Healing Waves.



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

After Drinks - Ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

A few of our favourites... Old Fashioned 9.50 Espresso Martini 10.00 10.00 Negroni

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal treats? Dairy-free milks available Black Forest Monbana hot chocolate Gingerbread spiced latte

PLEASE ASK TO SEE OUR WINE MENU, WE ALSO HAVE A RANGE OF DRAUGHT LAGERS AND CIDERS, LOCALLY BREWED CASK ALES, LOW-ALCOHOL AND GLUTEN-FREE BEERS. PLEASE ASK A MEMBER OF OUR TEAM TO CHECK WHAT'S AVAILABLE TODAY.

Our Suppliers & Producers.

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers 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.

Jersey Dairy, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Crete Shellfish, Valley Foods Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

Team Rewards - 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, (veo) Vegan option - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes. Our fish dishes may contain small bones, please take care.