

ST MARY'S

• PUB & DINING •

Supper

Starters

Devilled whitebait and calamari, Bloody Mary ketchup	8.95
Sticky chicken wings, Liberation IPA BBQ sauce	7.95
Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (ve)	7.75
Chef's soup of the Day, Jersey butter, freshly baked bread (v) (veo)	6.50
Mussels, coconut, chilli and lemongrass sauce, grilled sourdough	9.95/17.95

To Share

House olives, beetroot hummus, grilled pitta and sourdough, halloumi fries, saffron aioli (v)	18.95
Rosemary-baked Camembert in a round loaf, garlic butter, pickles, onion marmalade (v)	21.95

Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce	15.50
<i>Try this with our local Liberation Longboard lager, 4.1% abv</i>	
King prawn, tomato and chilli linguine, Jersey crab butter, garlic and parsley	16.95
<i>Order a side of our garlic and herb ciabatta for mopping up the sauce</i>	4.95
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve)	13.95
<i>Add grilled chicken thigh</i>	3.50
Jersey beef burger, streaky bacon, smoked Cheddar, BBQ relish, fries, slaw	15.50
Roast chicken thighs, buttered lentils, bacon and shallots, heritage squash, autumnal chimichurri	15.95
Pie of the day, seasonal greens, proper gravy, your choice of mash or thick cut chips	15.95
Local cider glazed ham, fried Potage Farm eggs, thick cut chips, piccalilli	14.95
Catch of the day, please ask your server for details	MP
Locally made pork sausages, carrot and swede mash, onion gravy	13.95
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (ve)	14.95

Steaks

Our premium steaks are sourced in Scotland and the West country and served with garlic butter, roasted mushroom, thick cut chips, and watercress

8oz flat iron (served medium-rare)	22.50
8oz sirloin steak	27.95
<i>Add peppercorn sauce</i>	2.50
<i>Add Liberation Ale battered onion rings</i>	2.50

Please look at our boards for daily specials



Scan the QR code to order and pay on your device

Turn over to order our sides, puddings and more



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



Sides

Thick cut pub chips or fries (v)	4.25	Liberation Ale battered onion rings	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95	Seasonal greens, chimichurri	4.50
Three cheese mac n cheese, thyme crumb (v)	6.50	Garlic ciabatta / with cheese (v)	4.95/5.95

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
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine</i>	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)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	

Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
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
<i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	
<i>50p from every sale of this dish will be donated to Healing Waves.</i>	



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

<i>A few of our favourites...</i>		Old Fashioned	9.50
Espresso Martini	10.00	Negroni	10.00

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

<i>Perhaps try one of our seasonal treats?</i>	<i>Dairy-free milks available</i>
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.