

ST MARY'S

• PUB & DINING •

Lunch

Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.25
Green pea hummus, feta, grilled flatbread (ve)	5.95
Brown crab and Liberation Ale rarebit, pickled radish	5.95
To share; mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (ve)	14.95

Starters

Cornish pork rillettes, beer pickles, strong mustard, buttered toast	7.95
Grilled sprouting broccoli, mozzarella, rocket, almond, tomato and sherry dressing (v)	7.95
Soup of the day, sourdough, Jersey butter (v) (veo)	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, spring onion, lime	8.95

Lighter options

Grilled sirloin steak ciabatta (served medium-rare), confit onion, rocket, Parmesan	10.95
St Mary's fish finger bun, panko-crumbed haddock goujons, tartar sauce, vine tomato, gem lettuce	10.95
Grilled chicken Caesar, smoked streaky bacon, garlic croutons, Parmesan, anchovies	12.95
Chopped salad, beetroot falafel, green pea hummus, tahini dressing, pink pickled onions, za'atar (ve)	10.95
Add halloumi	2.75

Mains

Liberation Gold beer-battered cod and thick-cut chips, minted peas, tartar sauce	15.95
Smoked haddock and spring onion fishcakes, watercress sauce, grilled spring onions, poached egg	16.50
Crispy loaded jacket potato, BBQ brisket, smoked Cheddar, beer pickled shallots, chive sour cream	13.95
Sweet pea and mint tortellini, whipped feta, salsa verde, pangritata (ve)	16.95
Classic gammon, egg and chips; fried golden yolk egg, grilled pineapple, piccalilli	15.95
8oz sirloin; 28 day dry-aged steak, garlic butter, thick-cut chips, roast tomato, watercress	24.95
Jersey crab linguini, brown crab butter, vine-ripened tomato and chilli, Parmesan, pangritata	17.95

Burgers

Jersey beef burger, streaky bacon, smoked Cheddar, tomato relish, chunky chips	16.25
Moving mountains burger, Cheddar, chipotle mayo, crispy and pink pickled onions, chunky chips (ve)	15.50
Buttermilk fried free-range chicken burger, chipotle mayo, tomato relish, chunky chips	16.95


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 (v)	4.25	Garlic ciabatta / with cheese (v)	4.95/5.95
Liberation Ale beer-battered onion rings	4.25	Crispy jacket potato, BBQ sauce, chive sour cream	5.95
Chopped salad, tahini dressing, za'atar (ve)	4.95	Sprouting broccoli, almonds, sherry dressing (ve)	5.95

Puddings

Jersey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)	8.50
Triple chocolate brownie, caramel sauce, coffee ice cream, almond wafers	7.95
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream	7.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	7.50

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Two scoops of Jersey ice creams and sorbets, 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
Espresso Martini	Negroni

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

Dairy-free milks available, ask a member of the team for the full listing and prices

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.