

# ST MARY'S

• PUB & DINING •

## Menu

### Pub Snacks

Baked ciabatta, Nocellara olives, cold-pressed rapeseed oil, balsamic vinegar (ve)	<b>7.95</b>
Liberation Ale and Coastal Cheddar rarebit (v)	<b>4.50</b>
Heritage squash hummus, smoked chilli oil, toasted seeds, grilled flatbread (ve)	<b>5.95</b>
Deville whitebait, tartare sauce	<b>5.50</b>

### Sharing

Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	<b>18.50</b>
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### Starters

Smoked ham hock and parsley terrine, Liberation Ale chutney, pickled quail's egg, sourdough toast	<b>8.95</b>
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	<b>8.50</b>
Seasonal soup of the day - please ask for details	<b>6.95</b>
Whipped hot-smoked salmon, beetroot tartare, capers, dill, toast	<b>8.75</b>

### Mains

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	<b>16.50</b>
Slow-cooked venison bourguignon, smoked celeriac mash, honey-glazed carrot, parsley and shallot crumb	<b>17.95</b>
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	<b>16.95</b>
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs, Parmesan (v)	<b>13.95</b>
7oz beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	<b>16.95</b>
Cornish mussels, coconut, chilli and lemongrass sauce, grilled sourdough for mopping up	<b>9.95/17.50</b>
Roasted beetroot and barley risotto, heritage squash, kale crisps, horseradish, toasted seeds (ve)	<b>14.50</b>
10oz Sirloin; 28 day dry-aged steak, thick-cut chips, vine tomato, roasted mushroom, watercress	<b>28.95</b>
Add peppercorn sauce	<b>2.50</b>
Add garlic butter sauce	<b>2.50</b>

### Sides

Thick-cut pub chips or skin-on fries (ve)	<b>4.25</b>	Skin on fries, garlic mayo, Italian hard cheese	<b>5.25</b>
Liberation Ale-battered onion rings	<b>4.50</b>	Caesar salad, Parmesan, Caesar dressing	<b>5.50</b>
Seasonal green vegetables, garlic butter	<b>5.50</b>	Garlic buttered ciabatta / with cheese	<b>4.95/6.50</b>

**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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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.



## Puddings

Dark chocolate and coffee brownie, raspberry sorbet, maple granola (v)	<b>7.95</b>
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	<b>6.95</b>
Bramley apple, blackberry and almond crumble, Jersey Dairy vanilla ice cream or vanilla custard (v) (veo)	<b>7.50</b>
Caramel roasted pineapple, coconut ice cream, passionfruit, lime, pistachio praline (v)(veo)	<b>7.95</b>

## Nearly Full?

Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v)	<b>5.95</b>
Affogato; vanilla ice cream, illy espresso, Sue's fudge (v)	<b>5.50</b>

**Food for thought;** 50p from every sale of this dish will be donated to Healing Waves.

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