

ST MARY'S

• PUB & DINING •

Snacks & Starters

Baked ciabatta, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.50
Pork, sage and onion sausage roll, piccalilli	6.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Sweet potato hummus, chimichurri, grilled flatbread (ve)	5.95
Seafood arancini, saffron aioli, Pecorino	6.25
Roasted garlic and apricot Scotch egg, harissa ketchup	7.95
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, Pecorino	8.95
Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	7.50/11.95
Roasted red pepper and tomato soup, chimichurri, toasted focaccia (ve)	7.25

Ploughman's Lunch

Coastal Cheddar, Stilton, ham, sausage roll, caramelised apple chutney, pickled onion and egg, cornichons, ciabatta, bread and Jersey butter	15.95
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Burgers & Buns

Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel, skin-on fries	13.50
BBQ pulled pork bun, spiced pork shoulder, chipotle BBQ sauce, house slaw, dill pickle, skin-on fries	14.95
Spinach falafel burger, vegan cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	16.50

Mains

Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
Seabass Niçoise, Jersey Royals and gem hearts, olive tapenade, anchovies, soft-boiled egg, lemon dressing	18.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.50
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers	19.50
Cumberland sausage pinwheel, salsa rossa, sprouting broccoli, fried potatoes, rosemary, aioli	15.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
10oz sirloin; 28-day aged steak, garlic butter, thick-cut chips, roast tomato and mushroom, rocket salad	29.95
Sauces - Béarnaise / Peppercorn / Chimichurri	2.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Truffle fries, pecorino, aioli, chives (v)	5.25
Garden salad, radish and herbs (ve)	3.95	Jersey Royal potatoes, garlic butter (v)	4.25
Garlic buttered ciabatta / with cheese (v)	4.50/6.50	Liberation Ale-battered onion rings (v)	4.50

Puddings

Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	6.95
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	7.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.50
Triple chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	7.50

Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	11.95
<i>Served with Liberation Ale chutney, cornichons, crackers (v)</i>	

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, Jersey fudge (v)	5.50
Food for thought; 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.

Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing
Dairy-free milks available.

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

Some of our favourites...

Espresso Martini
Bulleit Bourbon Old Fashioned
Classic Negroni

We have a range of dessert wines available - please ask for details

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

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, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Jersey Dairy. Vienna Bakery. Easenmyne Ltd. FishWise Seafood. Valley Foods. Fungi Delecti.

Le Petit Menage Farm. Jersey Oyster Company. Pottage Farm Eggs. Slaney Valley Beef.

liberationgroup.com/suppliers-producers

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.

