

ST MARY'S

• PUB & DINING •

MOTHERING SUNDAY

Snacks and Sharing

Liberation Ale and Coastal Cheddar rarebit (v) 5.7

Deville whitebait, tartare sauce 6.7

Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve) 6.7

Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) 19.5

Two Course 29 / Three Course 35

Starters and Lighter Dishes

Cornish pork rillettes, apple remoulade, beer-pickled shallots, toast

Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)

Smoked mackerel pâté, pickled fennel and chicory salad, toast

Scotch egg of the week

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce

Roast pork loin, crackling and apple sauce

Chicken supreme, sausage and onion stuffing, proper bread sauce

Trio of roasted meats, with all the trimmings

Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Mains

Classic cheeseburger, Monterey Jack, tomato relish, Dijon mayo, pickles, skin-on fries

Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce

Roast squash and sage ravioli, pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)

King prawn linguine, tomato marinara, crab and chilli butter, caramelised lemon

Sides

Creamed leeks and broccoli, thyme crumb (v) 5.5

Thick-cut chips or skin-on fries (ve) 5.1

Garlic buttered ciabatta / with cheese (v) 6.7

Roast potatoes, aioli, crispy onions (v) 4.5

Seasonal greens, garlic butter (v) 5.1

Endive, pear and walnut salad 5

Puddings and Cheese

Winter spiced rice pudding, toffee apple compote, hazelnut crumble (ve)

Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)

Little Nutella filled doughnuts, caramelised banana, salted caramel ice cream (v)

British artisan cheese, Liberation Ale chutney, cornichons and crackers (v)

Nearly Full?

Three little Biscoff doughnuts (ve) 4.2

Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) 4.7

Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.7

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.

Tea & Coffee

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available

After Drinks

Tiramisu Espresso Martini

Irish Coffee

Classic Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

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.

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. Fin and Feather. Slaney Valley Beef. Jersey Fudge Pot.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info - Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.