

ST MARY'S

• PUB & DINING •

FATHER'S DAY

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

Snacks & Sharing

Spiced corn ribs, jalapeno mayo (ve) 6.5

Roasted garlic and apricot Scotch egg, harissa ketchup 7.5

Mezze - sweet potato hummus and falafel, tahini yoghurt, za'atar flatbread, olives and focaccia (ve) 16.4

Two Course 29 / Three Course 35

Starters & Salads

Coronation chicken tart, toasted almonds, radish and herb salad

Roast tomato and fennel soup, herb cream, rocket pesto and focaccia croutons (ve)

Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

Roasted broccoli Caesar, gem hearts, edamame, avocado, pickled broccoli stem, chickpea 'croutons' (ve)

Craving more protein? We've got you covered! Ask about our extras

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 half, proper bread sauce

Trio of roasted meats, with all the trimmings

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

Mains

Beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Liberation burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

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

Sweet potato dahl, tandoori paneer, roasted cauliflower, curried mango yoghurt, poppadoms (v) (veo)

Fillet of seabream, Piedmontese peppers, fennel crushed potatoes, tomato, olive, and caper sauce

Sides

Cauliflower cheese, thyme crumb (v) 5

Thick-cut pub chips or skin-on fries (ve) 5

Garden salad, radish and herbs (ve) 4.9

Roast potatoes, aioli, crispy onions (v) 4.5

Beer-battered onion rings 4.7

Garlic buttered ciabatta / with cheese (v) 4.5/6.5

Puddings & Cheese

Lemon posset, raspberries, meringue and pistachio shortbread crumble (v)
White chocolate blondie, rhubarb and custard, vanilla ice cream, ginger crumble (v)
Classic sticky toffee pudding, rum and raisin ice cream (v)
British artisan cheese, Liberation Ale chutney, cornichons and crackers (v) *£6 supp*

Nearly Full?

Three little Biscoff doughnuts (ve) 4.5
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) 4.7
Affogato; vanilla ice cream, illy espresso, little biscuits (v) 5.9
Food for thought: 50p from every sale of this dish will be donated to Healing Waves



Healing Waves charity enables local individuals with a physical or mental disability to access the ocean in a safe way

Tea & Coffee

We have a wide selection of hot drinks – please ask to see the full menu

After Drinks

A few of our favourites:
Tiramisu Espresso Martini
Irish Coffee
Negroni

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

Our Food Ethos

Our ethos is simple: to source quality, seasonal British produce that is sustainable, traceable and local wherever possible - creating consistent and innovative menus that offer great value that exceeds expectations.

Cooking everything from scratch, we work with passionate suppliers who care as much about quality, provenance and sustainability as we do.

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.