

# THE SEYMOUR

PUB & DINING

## SUNDAY

### To share

House olives, red pepper hummus, garlic ciabatta, halloumi fries, saffron aioli (v) 17.95

### Starters

Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander 8.25  
 Courgette, pea and watercress soup, spring herb and caper salsa, sourdough, Jersey butter (v, ve) 6.50  
 Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough 8.50  
 Thai salad, gem lettuce, rice noodles, cashews, coriander, mint, sesame, ginger and chilli dressing (v) 7.95/12.95  
*Add king prawns or crispy beef* 1.00  
 Severn & Wye valley smoked mackerel, chicory, Jersey Royals, Potage Farm egg, horseradish dressing 8.95/13.95  
 Jersey crab and saffron arancini, tomato fondue, squid ink aioli, Parmesan 8.50  
 Vegan tartine; grilled sourdough, red pepper hummus, cauliflower, shaved asparagus, radish, spring herbs (ve) 8.50

### The Great Pub Sunday Lunch

*Our roasts are served with roast potatoes, glazed root vegetables, cauliflower cheese, seasonal greens, Yorkshire pudding, red wine gravy*

Aberdeen Angus sirloin of beef, served medium-rare, horseradish sauce 17.95  
*Try this with our best-selling and Jersey-born brew; Liberation Ale*  
 Dingley Dell Farm pork belly, baked apple sauce 15.95  
 New season spring leg of lamb, mint sauce 16.95  
 Go Big! All the meats with all the trimmings 22.95  
 Our roasted mushroom, five bean and kale Wellington, vegan gravy (ve) 13.95

### Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce 14.95  
 Jersey crab and king prawn linguine, garlic, chilli, vine tomatoes, parsley and lemon 17.50  
 Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) 13.75  
 The Seymour Jersey beef burger, streaky bacon, smoked Cheddar, brioche bun, Koffmann fries 15.50

### Sides

Jersey thick-cut chips (ve)	4.00	Seasonal greens, garlic butter (v)	4.00
Koffmann fries (ve)	4.25	Jersey Royal potatoes, mint, sea salt (v)	4.00
Garlic ciabatta / with cheese	5.00/5.25	Maple roast carrots, chimmi churri (ve)	4.50
Roast potatoes, chorizo, saffron mayo	5.95	Ultimate cauliflower cheese, thyme crumb (v)	5.50



Scan the QR code to order and pay on your device

**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 - 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.  
**Calorie Info** - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.



## Puddings & Cheese

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v)	6.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.95
Glazed lemon tart, raspberries, crème fraiche	7.25
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white desert wine</i>	100ml 6.95
Nutella doughnuts, chocolate ice cream, hazelnut praline (v)	7.25
Selection of Jersey ice creams (v)	per scoop 1.70

## The Seymour Cheese Plate

Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton	9.95
Served with caramelised onion and apple chutney, cornichons, crackers (v)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	

Affogato; honeycomb ice cream, espresso, little biscuit (v)	4.75
<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 and liqueurs

Espresso Martini	10.00	Remy Martin VSOP	50ml 5.20
Bulleit Bourbon Old Fashioned	10.00	Grenat Maury Lafage	100ml 5.95
Classic Negroni	10.00	Valdivieso Eclat Botrytis Semillon -	100ml 6.95

## Illy Coffee, Classico blend (v)

*Dairy-free milks available*

Americano	2.45
Latte	2.90
Cappuccino	2.90
Espresso	Single 1.65 / Double 2.15
Flat white	2.70
Black Forest 'Monbana' hot chocolate	4.00
'Monbana' hot chocolate	3.40
Mocha	3.40

## Dammann Teas, France (v)

English breakfast	2.25
Chamomile	2.50
Earl Grey	2.50
Jade Tips green	2.50
Lemongrass and ginger	2.50
Peppermint	2.50
Red berry and hibiscus	2.50
Wild rooibos	2.50

## 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, Fin and Feather, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd,  
Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef