

THE SEYMOUR

PUB & DINING

SUPPER

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

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
 Local scallops, chorizo, herb crumb, watercress, Koffmann fries 17.50
 Jersey Crab, spring leek and clotted cream pastry, curry mayo, Jersey thick-cut chips 13.95
 Market Fish, Jersey Royals, Le Petit Menage Farm tenderstem broccoli, brown shrimp & caper butter 17.95
 Free range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo 13.95
Try this with our international Gold award winning Liberation IPA, 4.8% abv
 The Seymour Jersey beef burger, streaky bacon, smoked Cheddar, brioche bun, Koffmann fries 15.50
 Dingley Dell pork ribeye, garlic and caper butter, walnuts, Jersey thick-cut chips, spring greens 16.95
 Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) 13.50
Add flat-iron chicken thigh 3.00
 Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) 13.75
 Beyond Meat vegan burger, vegan cheese, vegan slaw, relish, Koffmann fries (ve) 14.00
 Aberdeen Angus 8oz sirloin steak, garlic butter, Jersey thick-cut chips, slow-roast vine tomato, watercress 23.95

Sides

Jersey thick-cut chips (ve)	4.00	Jersey Royal potatoes, mint, sea salt (v)	4.00
Koffmann fries (ve)	4.25	Spring leaves, watercress and radish salad (ve)	3.95
Garlic ciabatta / with cheese	5.00/5.25	Beer-battered onion rings	3.75
Seasonal greens, garlic butter (v)	4.00	Three cheese macaroni, thyme crumb (v)	5.50

PLEASE TAKE LOOK AT OUR BOARDS FOR OUR DAILY OYSTER, MUSSEL AND LOBSTER DISHES



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