

THE SEYMOUR

PUB & DINING

Snacks & Sharing

Baked ciabatta, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Sweet potato hummus, chimichurri, grilled flatbread (ve)	6.25
Sticky chicken wings, Korean BBQ, sesame, spring onion	8.50
Seafood arancini, saffron aioli, Pecorino	6.50
Fisherman's Board - Smoked salmon, whipped smoked mackerel, devilled whitebait, little prawn cocktails, pickled cucumber, tartare sauce, bread and butter	32.00

Starters & Lighter Dishes

Courgette, green pea and watercress soup, chimichurri, sourdough (ve)	7.50
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.50
BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa	7.95
Jersey scallops baked in the shell, chorizo and herb crumb	12.95

Flatbreads & Salads

Minted lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	14.95
Chicken shawarma flatbread, baba ghanoush, sumac onions, herb salad, pickled chilli, za'atar yoghurt	12.95
Vietnamese style prawn salad, cucumber, roasted cashews, lime, ginger and chilli dressing	8.95/14.50
Chopped salad, halloumi, beetroot falafel, sweet potato hummus, pink onions, za'atar yoghurt (v) (veo)	14.50

Mains

Jersey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	18.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	17.50
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	17.95
Corn-fed chicken supreme, sweetcorn, gnocchi, oyster mushrooms, broad beans, tarragon butter	20.50
Malaysian style seafood curry, king prawns, mussels, sticky coconut rice, lime, shrimp crackers	20.50
Green pea, spinach and broad bean risotto, fried artichokes, Pecorino, soft herbs (v) (veo)	15.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	17.95
100z 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
Liberation Ale-battered onion rings (v)	4.50	Buttered seasonal greens (v)	4.75
Garlic buttered ciabatta / with cheese (v)	4.50/6.50	Chopped salad, za'atar yoghurt dressing (ve)	5.25

Puddings

Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	7.50
Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	7.95
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	7.95
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.75

Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.50
<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)	5.75
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

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. Here's 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.

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 for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

