



### Pub snacks

Liberation Ale battered onion rings (v)	4.00	Gordal olives & guindilla chillies (ve)	4.50
Grilled mini chorizo	5.50	Pork pie & piccalilli	4.50
Olive oil garlic toasted sourdough (v)	4.00		
With cheese (v)	5.00		

### Starters

Smoked salmon rillettes, pickled cucumber & fennel salad, olive oil toasted sourdough			7.00
Ham hock & pea terrine, Liberation chutney, toasted sourdough			7.50
'Old fashioned' jumbo shrimp cocktail, North Atlantic shrimp, bourbon Marie rose sauce			8.50
Coconut sugar pork ribs, Asian salad, BBQ sauce			7.50
Crispy baby squid, toasted pine nuts, confit tomato, mizuna			7.50
Moules à la crème, white wine, thyme, garlic, cream, bread. With chips as a main		8.00/15.00 main	
Salt baked beetroot, pickled radish & apple, walnuts, goat's cheese (v)		7.50/14.00 main	
Available as a vegan option without goat's cheese (ve)			

### Mains

Roast chicken supreme, stuffed with smoked cheese, root puree, red wine jus			15.00
8oz grass fed ribeye steak, pink peppercorn sauce, hand cut chips			22.00
Creedy Carver free range duck confit, root puree, smoked bacon, sherry sauce			16.00
Roast squash & coconut curry, fennel, chickpea, sun-blushed tomato, rice (ve)			14.00
Coconut sugar pork ribs, Asian salad, BBQ sauce, hand cut chips			15.00
Liberation Ale battered fish & chips, crushed minted peas, tartar sauce, lemon			13.00
Breaded scampi, hand cut chips, mushy peas, tartar sauce			13.00
Crab & mussel linguini, ginger, chilli, garlic, spinach, rocket salad, fresh parmesan			16.00
Whole sea bream on the bone, samphire, crispy squid, lemon butter			18.00
Jersey beef burger, toasted pretzel bun, provolone cheese, smoked bacon, pickles, hand cut chips			13.00
Roast fillet of cod, crispy serrano, roast garlic, creamed spinach, chive mash			15.00

### Sides

Hand cut chips	3.50	Seasonal vegetables	4.00
Green salad, house dressing	3.50	Buttered new potatoes	4.00

(v) vegetarian | (ve) vegan

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



### Salads

Caesar salad, baby cos, crispy serrano, fresh parmesan, garlic croutons	9.00
Spring spinach salad, baby spinach, confit tomato, charred peach, walnut, crumbled blue cheese (v) Available as a vegan option without the blue cheese (ve)	9.00
Add spiced chicken fillet to any salad	4.00

### Kids

Pea & sweetcorn linguini, fresh parmesan (v)	6.00
Jersey beef burger, pretzel bun, cheese, baby gem, tomato, hand cut chips	7.00
Fish & chips, garden peas, tartar sauce, lemon	7.00
Breaded chicken strips, chips, peas, sweetcorn	6.50

### Desserts

Double chocolate brownie sundae	6.00
New York vanilla cheesecake, berry compote	6.00
Dessert of the week – please ask a member of the team for more information	
Artisan cheese plate	8.00/13.00 to share

### Sandwiches – lunch time only

All served on toasted ciabatta rolls with hand cut chips, dressed salad & remoulade

Mozzarella, fresh basil olive oil, plum tomato (v)	8.50
Grilled steak, sautéed portabello, caramelised shallots	10.00
Cured ham, provolone, chilli, basil	9.50
Jumbo shrimp, avocado, baby gem	10.00
Breaded chicken, crispy smoked bacon, tomato, rapeseed oil mayo	10.00

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