

ST MARY'S

• PUB & DINING •

Lunch

Snacks and Sharing

Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Liberation Ale and Coastal Cheddar rarebit (v)	7.75
Pork, sage and onion sausage roll, piccalilli	6.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	5.75
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50

Starters and Lighter Dishes

Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps	7.50
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	7.50/13.95
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	7.95
Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise	7.95

Brunch

Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress	14.95
Loaded hashbrowns, smashed avocado, roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	9.95
Shakshuka, two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v)	11.95
BLT: smoked streaky bacon, rocket, slow-roasted tomato, aioli, chilli jam, grilled sourdough	9.95
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	11.95
Golden beetroot salad, Cropwell Bishop stilton, roasted and raw pear, walnuts, watercress, pickled celery (v)	10.50

Mains

Venison sausage and mash, winter greens, caramelised onion and red wine gravy	13.95
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	16.50
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)	16.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	16.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
8oz Rump; 28 day aged steak, garlic butter, Koffmann's chips, roasted tomato and mushroom, watercress	25.50

Sides

Thick-cut chips or skin-on fries (ve)	4.25	Endive, pear and walnut salad	5.50
Garlic buttered ciabatta / with cheese (v)	4.50/5.95	Liberation Ale-battered onion rings	4.50
Roasted squash, chilli oil, sage, seeds (ve)	5.95	Truffle fries, Parmesan, aioli, chives (v)	5.25

Puddings and Cheese

Baked chocolate rice pudding, vanilla mascarpone, amaretti and cocoa crumbs	6.50
Spiced sticky date pudding, vanilla ice cream, rum butterscotch	6.95
Roasted plums, lemon and stem ginger cheesecake, buckwheat crunch (ve)	7.50
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	6.50
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	12.25

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.50
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 and Coffee

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
Irish Coffee
Baileys Spiced Hot Toddy

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 and 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. Fin and Feather. Slaney Valley Beef. Jersey Fudge Pot.

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 a team member for gluten-free 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.

