S^T MARY'S

• PUB & DINING •

Sunday

Snacks and Sharing							
Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)							
Liberation Ale and Coastal Cheddar rarebit (v) Pork, sage and onion sausage roll, piccalilli Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve) Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime			8.00 6.95 6.00 8.75				
				Starters and Lighter Dishes			
				Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo) Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)			7.75 7.75/13.95 8.25
The Great British Roast All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce Roast pork loin, crackling and apple sauce Roast chicken, sage and onion sausage stuffing, bread sauce Trio of roasted meats, with all the trimmings Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)			22.50 17.75 16.50 22.50 16.00				
Mains Roast squash and sage ravioli, Crown Prince p Liberation Ale-battered cod and thick-cut chi Our beef burger, streaky bacon, smoked Che	ps, minted pe	eas, tartare sauce	17.50 16.95 16.95				
Sides							
Cauliflower cheese, thyme crumb (v)	4.75	Roast potatoes, aioli, crispy onions (v)	4.25				
Thick-cut chips or skin-on fries (ve)	4.50	Garlic buttered ciabatta / with cheese (v)	4.50/5.95				
Roasted squash, chilli oil, sage, seeds (ve)	6.25	Truffle fries, Parmesan, aioli, chives (v)	5.50				

Puddings

Baked chocolate rice pudding, vanilla mascarpone, amaretti and cocoa crumbs	6.75
Spiced sticky date pudding, vanilla ice cream, rum butterscotch	7.25
Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve)	7.75
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	6.75
N L - F - 110	
Nearly Full?	
Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
-	3.75 5.95



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...

Food For thought: 50p from every sale of this dish will be donated to Healing Waves

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

