ST MARY'S

• PUB & DINING •

Supper

Snacks and Sharing		
Warm sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)		8.25
Liberation Ale and Coastal Cheddar rarebit (v)		8.00
Pork, sage and onion sausage roll, piccalilli		6.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)		6.00
Salt and pepper calamari, Vietnamese dipping sauce, chilli,	lime	8.75
Starters and Lighter Dishes		
Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough		7.75
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)		7.75/13.95
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)		8.25
Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise		8.25
Mains		
Baked fillet of cod, smoked haddock and mussel chowder, spinach, curry butter		23.75
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)		17.50
Venison sausage and mash, winter greens, caramelised onion and red wine gravy		14.25
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips		MP
Pumpkin gnocchi, wild mushrooms, sage butter, English Pecorino, vegetable crisps (v) (veo)		16.00
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries		16.50
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
Steaks Aberdeen Angus beef, dry-aged on the bone for the fullest Served with garlic butter, Koffmann's chips, roasted tomato a plus a choice of peppercorn or béarnaise sauce.		
8oz Rump		26.25
8oz ribeye		32.95
Sides		
Thick-cut chips or skin-on fries (ve) 4.50	Endive, pear and walnut salad	5.75
Garlic buttered ciabatta / with cheese (v) 4.50/5.95	Liberation Ale-battered onion rings	4.50
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	
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
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



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

