

THE SEYMOUR

PUB & DINING

Lunch

Snacks and Sharing

Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.50
'Nduja Scotch egg, preserved lemon mayonnaise	8.00
Smoked bacon and cheddar croquettes, chipotle chilli jam	7.50
Cauliflower pakora, mango and coconut masala (ve)	4.50
Garlic buttered ciabatta / with cheese (v)	4.75

Starters and Lighter Dishes

Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas	7.25
Duck liver parfait, spiced plum chutney, pickled carrots, brioche	10.25
Vintage Cheddar and swede soufflé, endive and apple salad (v)	8.25
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	7.75

Brunch

Loaded hashbrowns, smashed avocado, roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	10.25
28 day aged rump steak sandwich, sourdough, caramelised onion, horseradish, rocket	14.75
Shakshuka, two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v)	11.95
Chopped salad, halloumi, beetroot hummus, falafel, pink pickled onions, za'atar yoghurt (v)	14.50
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Chicken Milanese flatbread, garlic and herb butter, streaky bacon, gem lettuce, aioli, Parmesan	14.00

Mains

Jersey crab and prawn linguine, samphire, preserved lemon, brown crab and chilli butter, pangritata	23.95
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	17.95
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	17.95
Crown Prince squash risotto, smoked chilli oil, sage, vegan feta, toasted pine nuts (ve)	15.50
Provençal fish stew, Cornish mussels, prawns, saffron potatoes, herb aioli, garlic croûte	20.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
8oz Rump; 28 day aged steak, garlic butter, Koffmann's chips, roasted tomato and mushroom, watercress	26.75

Sides

Thick-cut chips or skin-on fries (ve)	4.75	Three cheese mac n' cheese, thyme crumb (v)	6.50
Garden salad, radish and herbs (ve)	5.00	Truffle fries, Parmesan, aioli, chives (v)	5.75
Seasonal green vegetables (v)	4.95	Liberation Ale-battered onion rings	4.75

Puddings and Cheese

Dark chocolate mousse cake, clementine syllabub, almond brittle (v)	8.25
Sticky figgy pudding, vanilla ice cream, brandy butterscotch (v)	8.25
Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	8.50
Coconut rice pudding brulee, roasted pineapple, spiced rum caramel, pistachio praline (ve)	7.25
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	12.75

Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.95
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.95

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 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.

