



## WINES

### Great Table Wines for Everyday Drinking

Bottle 12.50 500ml Carafe 8.40  
250ml Glass 4.35 175ml Glass 3.10

Sauvignon Blanc, Norte Chico	Chile
dry & crisp white with tropical fruit flavours	
Unoaked Chardonnay, Jack Rabbit	California
this white goes well with fish, poultry & pork	
Merlot Rosé, Norte Chico	Chile
refreshing, soft palate with summer fruit flavours	
White Zinfandel, Jack Rabbit	California
a just off dry rosé with plenty of fruit	
Merlot, Norte Chico	Chile
medium bodied red with rich dark plummy fruits	
Shiraz, Lazy Lizard	France
fuller bodied red with a touch of spice	

### Affordable Wines from Around the World

Bottle 15.00 500ml Carafe 10.20  
250ml Glass 5.20 175ml Glass 3.70

Pinot Grigio, Italia	Italy
a dry but very fruity white, an ideal apéritif	
White Rioja, Marques de Caceres, Seco	Spain
a fresh & aromatic white expressing intense fruit flavours	
Sauvignon Blanc, Statue de Femme, Franschoek Cellars	South Africa
a great white wine from a vineyard owned by Boschendal wines	
Muscadet, de Sevre et Maine, La Cassemichere	France
a fresh & crisp white, goes well with shellfish & seafood	
Orca Bay Rosé	New Zealand
a really nice refreshing wine, great on its own	
Cotes du Rhone Villages, Bishop's	France
this red goes really well with pasta or cheese	
Shiraz/Cabernet, Aldridge Estate	Australia
red berry aromas soft & fruity, but still quite a full bodied red	
Merlot, The old Museum, Franschoek Cellars	South Africa
an interesting red from a vineyard owned by Boschendal wines	
Pinot Noir, Casillero del Diablo, Concha Y Toro	Chile
less vigorous than other red wines, excellent with white meats	

### Outstanding Quality Wines Bottle 17.50

Sauvignon Blanc, Marlborough, Oyster Bay	New Zealand
a zesty and aromatic white with lots of lively fruit characters	
AOC Bordeaux, Mouton Cadet, Baron Philippe de Rothschild	France
classic white Bordeaux with a fresh palate	
Macon Lugny, Les Genievres, Louis Latour	France
a very popular white, goes well with fish & white meats	
Rioja, Marques de Caceres, Crianza	Spain
this red is a good partner for lamb & roasts	
AOC Bordeaux, Mouton Cadet, Baron Philippe de Rothschild	France
a fine red made from a blend of Merlot & Cabernet grapes	
Chateau Puyfromage, Cotes de Francs, Bordeaux	France
barrel aged red, fine & powerful, round & supple	

### Champagne Bottle 35.00

House Champagne, (J. Lemoine) Brut	France
a classy well balanced Champagne	
Laurent-Perrier Brut	France
high quality, elegant Champagne	

### Sparklers Bottle 16.75

Castellblanch Carat, Brut, Cava	Spain
from Spain's best region for Cava	
Castellblanch, Rosado Brut Reserva, Cava	Spain
a refreshing pink sparkler	

We accept most major credit cards, cash and Euro notes. Sorry no cheques.  
All prices include GST



## NIBBLES

Chunky Garlic Bread ✓	2.25	Chilli Olives & Feta with fresh mint ✓	1.95	Brandade & Grissini salt cod, cream cheese & smoked paprika served with crispy bread sticks	2.50
With Tomato & Herbs ✓	2.75				
With Cheese ✓	2.95	Jersey Cache Cheese & Pickle Plate with Kettle chips	3.95		

## STARTERS

Homemade Soup of the Day with rustic bread & Jersey butter ✓	3.75	Warm Salad of Brooklands Farm Black Pudding, Sauté Potatoes, Smoked Bacon Lardons & Soft Poached Free Range Egg	5.60	Grilled Marinated Halloumi Cheese & Chunky Roasted Mediterranean Vegetables ✓	4.75
Sautéed Local Mushrooms served in a creamy garlic sauce on toasted walnut bread ✓	4.95	Char-grilled Merguez Sausage with slow cooked butter bean stew	5.20	Home cured Beetroot Gravlax with Dill, Coriander & Chilli with horseradish cream, granary bread & Jersey butter	5.25
Half Pint of Shell-On Prawns with crusty bread, Jersey butter & St. Mary's thousand island dressing	5.50	Italian Style Meat Balls with a rich tomato & herb sauce, rocket & Parmesan shavings	4.95	Jersey Crab, Mussel & Leek Tart with saffron & rich Jersey cream served on mixed leaves, dressed with lemon vinaigrette	6.50

## HALVES OR HEARTY

Caesar Salad crisp Cos lettuce, garlic croutons, anchovies, Parmesan flakes & Caesar dressing served plain	4.50	6.50	Brown Derby Salad crisp lettuce topped with avocado, grated free range egg, smoked bacon lardons, crisp garlic croutons & house dressing	5.95	7.95	Fine Artisan Spaghetti		
With Char-grilled Chicken k	5.95	8.25	Mussels with Chunky Bread			With Mediterranean Vegetable Ragout & Parmesan flakes ✓	5.50	7.50
With Spiced Crispy Duck	6.25	8.50	Steamed in White Wine & Shallots Finished with Jersey Cream, Fine Herbs & a Hint of Garlic k	5.95	8.25	With Italian Style Meatballs in a rich tomato & herb sauce k	5.50	7.50
Greek Salad of Marinated Feta Cheese, Olives & Peppers on a bed of crisp lettuce, red onions, diced tomatoes & cucumber ✓	5.50	7.95	Steamed with Chorizo & Chermoula	5.95	8.25	King Prawns with chilli, garlic & mint	5.95	7.95
Warm Salad of Jersey Blue Cheese, Pear & Crisp Bacon	5.50	7.95	Jersey Crab Cake with Prawns & Salmon served with Asian slaw & a Thai style dipping sauce k	6.50	8.50	St Mary's Combo Sesame Prawns, Southern Fried Chicken, Beer Battered Onion Rings, Sticky Ribs, Char-grilled Corn on the Cob, Sour Cream & Chive Stuffed Potato Skins, all served with guacamole & tomato, mango & coriander salsa	for 2 people 9.95 for 4 people 17.95	

## ROASTS & GRILLS

All served with Beer Battered Onion Rings, Grilled Vine Tomato, Field Mushroom and your choice of Seasoned Chunky Chips, Buttered Baby Jersey Potatoes or Sour Cream & Chive Jacket.

8oz Prime Rib Eye Steak	12.25	Roast Rump of Lamb with garlic & rosemary	11.50	Add Sauce green peppercorn or mushroom & brandy or red wine jus	1.75
Grilled Corn Fed Chicken Breast wrapped in crisp Parma ham	9.25	Pork Schnitzels	9.95	Add Flavoured butter fine herb & garlic or horseradish Jersey butter	1.75

## ESPETADA'S

Traditional Portuguese Char-grilled Skewers Marinated with Garlic, Sea Salt & Bay Leaves.

Espetada's are served with your choice of Seasoned Chunky Chips, Buttered Baby Jersey Potatoes or Sour Cream & Chive Jacket & Seasonal Vegetables or a Crisp Side Salad.

Chicken & Chorizo	10.75	King Prawn & Mixed Peppers	12.50	Lamb & Red Onion	10.95
		Prime Steak & Mushroom	11.75		

## HEARTY MAINS

Smoked Tofu, Broccoli & Black Beans with deep fried peanuts ✓	8.95	St. Mary's Burger		Southern Fried Chicken char-grilled corn on the cob, seasoned chunky chips & red eye gravy	9.50
Provençal Vegetable Tart with baby potatoes & salad ✓	8.95	Two Seasoned Minced Steak Burgers served in a toasted sesame bun with onion rings, pickle, salad garnish, seasoned chunky chips & St. Mary's ketchup k	7.95	Deep fried Cod in Mary Ann Beer Batter chunky chips & homemade rustic tartare sauce k	9.25
Smoked Haddock, King Prawn & Pea Risotto with soft poached free range egg	9.95	Add A Topping	1.00	Pan Fried Fillet of Sea Bass with pesto crushed baby Jersey potatoes & braised haricot beans	10.95
Our Own Jersey Black Butter Gammon Ham & Two Free Range Eggs seasoned chunky chips & apricot & sultana chutney k	7.50	Grilled Monterey Jack Cheese		Breaded Scampi Tails chunky chips & homemade rustic tartare sauce k	8.95
Trio of Brooklands Farm Sausages mashed potato & rich onion & red wine gravy	8.95	Crisp Grilled Smoked Back Bacon		Bourride - Our Take on the Traditional Provençal Fish Stew with crusty bread & pungent aioli	9.95
Spiced Confit Duck Leg with ginger & sesame stir-fried vegetables	9.95	Sautéed Mushroom			
		Fried Free Range Egg			
		Black Treacle & Whiskey Marinated Sticky Pork Ribs seasoned chunky chips, salad & St. Mary's poppy seed slaw k	9.50		

## ST. MARY'S PLATTERS

A Hearty Selection of Crusty Bread, Jersey Butter, Olives, Pickles, Apple, Celery, Tomato & Potato Salad

Individual Hand Raised Pork Pie with pickled onions & red cabbage	7.95	Selection of Island Cheeses with spiced tomato chutney	8.95	Seafood Medley of Smoked Salmon, Prawns & Mussels with lemon mayonnaise	11.95
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## SIDES ✓

Seasoned Chunky Chips	2.50	Tomato & Onion Salad	2.75	Seasonal Vegetables	2.75
Baby Potatoes & Parsley Butter	1.95	Crisp Salad with French Dressing	2.75	Char grilled Corn on the Cob with Jersey Butter	2.50
St. Mary's Poppy Seed Slaw	1.95	Homemade Onion Rings in Mary Ann Beer Batter	1.95	Ratatouille	1.95

## DESSERTS

Pimms Jelly with Mixed Berries & Chantilly Cream	4.25	Belgium Waffles with maple syrup & Jersey vanilla ice cream ✓	4.25	Chef's Choc-a-Boca Glory for Two to Share with brownie, ice cream, Maltesers, Mars bar & hot fudge sauce	7.95
Warm Chocolate Brownie with hot chocolate sauce & Jersey ice cream ✓	4.25	Selection of Jersey Ice Creams ✓	4.25	Nellie Melba Sundae for Two to Share with poached peach, ice cream, raspberries, meringue & amoretto biscuits	7.95
Baked Creamed Rice Pudding with caramelized orange ✓	4.25	Cheese Board with caramelized walnuts & date chutney	7.95		
Pina Colada Crisp pineapple & coconut crème brulee with rum ✓	4.25				

If you have any special diet requirements please ask our staff, many dishes are gluten free & we have soya spread & gluten-free bread available 'k' indicates children's meal available for 12 years & under at £5.95

