

SUNDAY MENU

NIBBLES

Fried Calamari | 8.95
Garlic & saffron aioli

Smoked Ham &
Cheddar Croquetas | 8.95
Walnut ketchup, pickled onion

Salt & Pepper Wings | 8.50
Maple & sriracha glaze

Iberico Gordal Olives | 6.95
Smoked almonds

Grilled Sourdough | 7.50
Confit garlic, tomato, aioli

SMALL PLATES

Soup of the Day | 6.95
Sourdough, Jersey butter

Crayfish Cocktail | 14.50
Compressed cucumber, avocado,
whisky Marie Rose

Grilled House Made Focaccia | 11.25
Burrata, crown prince squash,
chilli, smoked salt,
heather honey

Cornish Monkfish Scampi | 12.95
Bloody Mary gel,
lemon

Mushrooms on Toast | 10.95
Oriental fungi, fried St Ewes' egg,
campaillou, tarragon emulsion

Nduja & Smoked
Tomato Orecchiette | 11.50
Jersey pumpkin, taleggio

ROASTS

Roast British Angus Topside | 19.95
Dripping roast potatoes, carrot & swede,
greens, horseradish crème, haggis fritter,
Yorkshire pudding, bone marrow gravy

Slow Roast La Cornetterie
Belly Pork | 18.95
Dripping roast potatoes, carrot & swede,
greens, apple gel, haggis fritter,
Yorkshire pudding, gravy

Crown Prince Squash &
Lentil Parcel v | 17.95
Roast potatoes, seasonal vegetables,
cauliflower cheese, vegetarian gravy

The Roasting Tray | 54.00
(For 2-3)
Topside, belly pork, guest roast,
all the trimmings, cauliflower cheese,
gravy

ALTERNATIVE MAINS

Jersey Pig Sausage | 17.95
Chef's recipe sausage, mash,
chilli & garlic peas,
Lyonnais onion gravy

Battered Haddock & Chips | 18.50
Mushy peas, tartare, lemon

Dry Aged Jersey Beef Burger | 18.25
Harissa ranch, candied bacon, iceberg,
tomato, sweet & sour pickles, fries,
banana milkshake

Jersey Line Caught Bass | 24.50
Lobster salsa al pepe, gnocchi fritto, sage

Saag Paneer Dahl | 16.95
Rice, onion bhaji

Lentil Cottage Pie | 18.50
Greens, tomato relish

SIDES

Skin on Fries | 5.95
Triple Cooked Chips | 5.95
Confit Garlic Ciabatta | 5.50
Confit Garlic Ciabatta, Cheddar | 6.50
Truffle & Parmesan Hash Browns | 6.50
Jersey Royals | 6.50

DESSERTS

Sticky Toffee Pudding | 8.50
Miso caramel, vanilla ice cream
Jersey Lemon Tart | 8.95
Dark Chocolate Bread &
Butter Pudding | 8.95
Hazelnuts, sauce suzette
Tonka Bean Crème Brûlée | 8.95
Quince, shortbread
Apple & Plum Crumble | 8.50
Oats, salted honey ice cream
Jersey Dairy Ice Cream | 2.50 per scoop
Seasonal flavours

RORY'S FAVOURITES

Chef's choice combination

- Grilled Focaccia -
- The Roasting Tray -
- Tonka Bean Crème Brûlée -



THE ROYAL

ST. MARTIN

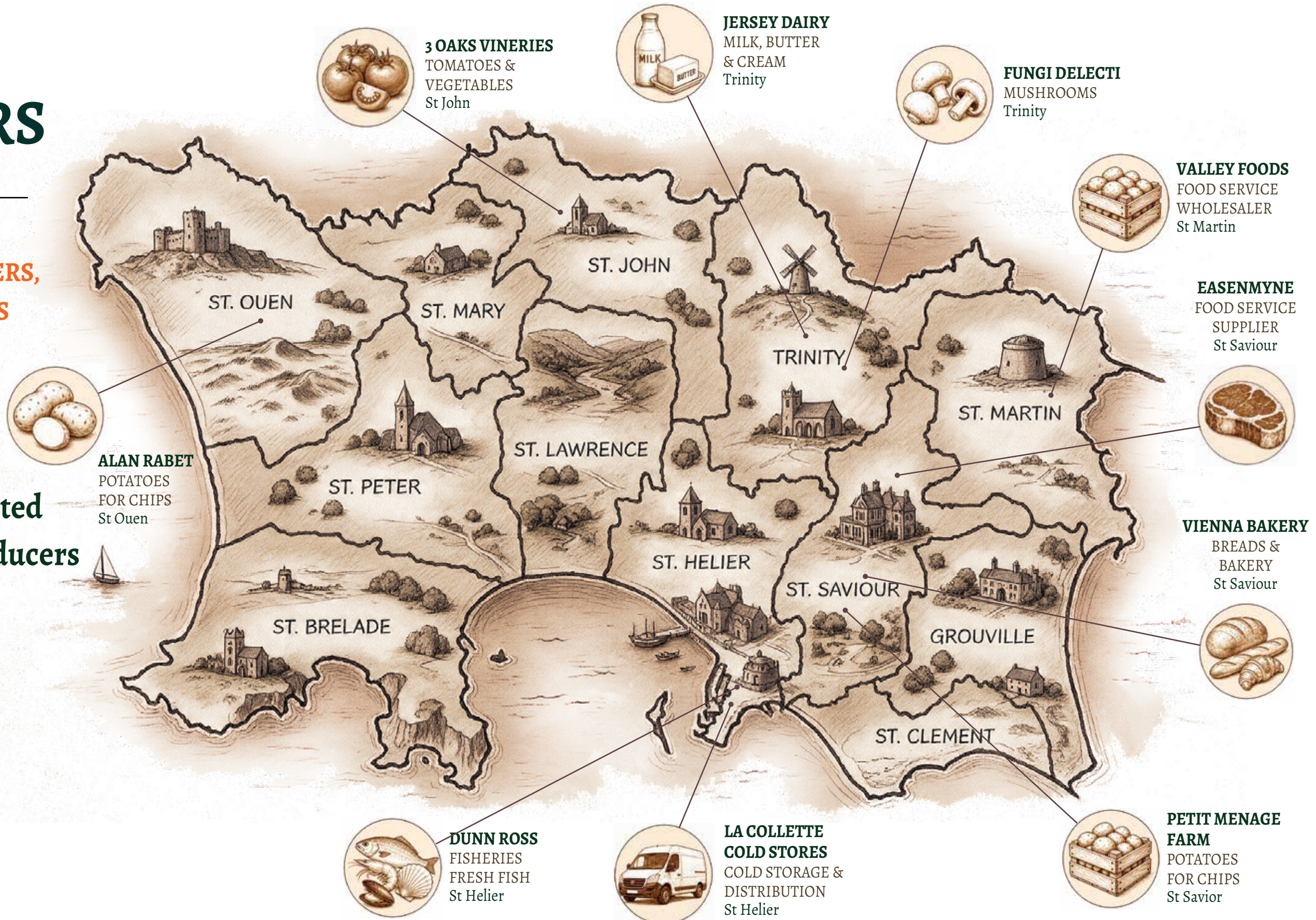


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WATERS AND MAKERS
TO OUR MENUS

We work with trusted
local growers, producers
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supply partners.

Supporting the island.
EVERY DAY.



**SUPPORTING
LOCAL PRODUCERS**
Investing in Jersey's growers,
makers and fishing communities



**REDUCING
FOOD MILES**
Sourcing locally to reduce our
environmental impact



**FULL TRACEABILITY
& TRUST**
Strong relationships and transparent
supply chains you can rely on



**FROM OUR ISLAND
TO YOUR PLATE**
Quality, seasonality and provenance
in every dish we serve