

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

SMALL PLATES

Soup of the Day | 6.95
Sourdough, Jersey butter

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

Mackerel Caesar Salad | 11.75
Baby gem, Parmesan, anchovy dressing,
St Ewes egg

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

Jersey Beef Cheek Pot au Feu | 11.95
Farmhouse bread, mulled cabbage jam

SANDWICHES

(Served with slaw & fries)

Burrata | 12.95
Tomato, rocket, balsamic

Sausage Sarnie | 14.25
Bacon jam, melted onions, cheddar

The Royal Deli | 14.95
Cold cuts, emmental, onion relish

Fish Finger Butty | 15.50
Tartare, house pickles



THE ROYAL
ST. MARTIN

FOOD MENU

PUB CLASSICS

Korean Barbequed Ribs | 18.95
Kimchi, gochugaru mayonnaise,
pickled vegetables, steamed rice

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

100z Grass Fed Ribeye | 29.95
Compound butter, fine beans & bacon,
roast mushroom, triple cooked chips,
peppercorn or blue D'Auvergne cheese sauce

Beef Shin Pudding | 18.25
Mashed potato, chestnut mushroom,
buttered cabbage, rich gravy

Roast Cornfed Chicken Breast | 18.50
Chicken & onion rag pudding, champ mash,
peas, lardons, cream, chicken jus

FISH

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

Ecrehous Scallop Mafalda | 20.95
'Nduja & brown shrimp butter sauce

Loch Duart Salmon | 21.50
Admiral sauce, confit potatoes, winter greens

BURGERS

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

Buttermilk Chicken Burger | 18.50
Bang bang sauce, sesame & lime mayonnaise,
do Chua, lettuce, wings, fries

LAND BASED

Saag Paneer Dahl | 16.95
Rice, onion bhaji

Fried Mushroom Burger | 17.95
House pickles, walnut ketchup, slaw, fries

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

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

The Cheese Larder | 11.95
Artisanal cheeses, gâche, black butter

RORY'S FAVOURITES

Chef's choice combination

- Cornish Monkfish Scampi -

- Jersey Pig Sausage -

- Tonka Bean Crème Brûlée -

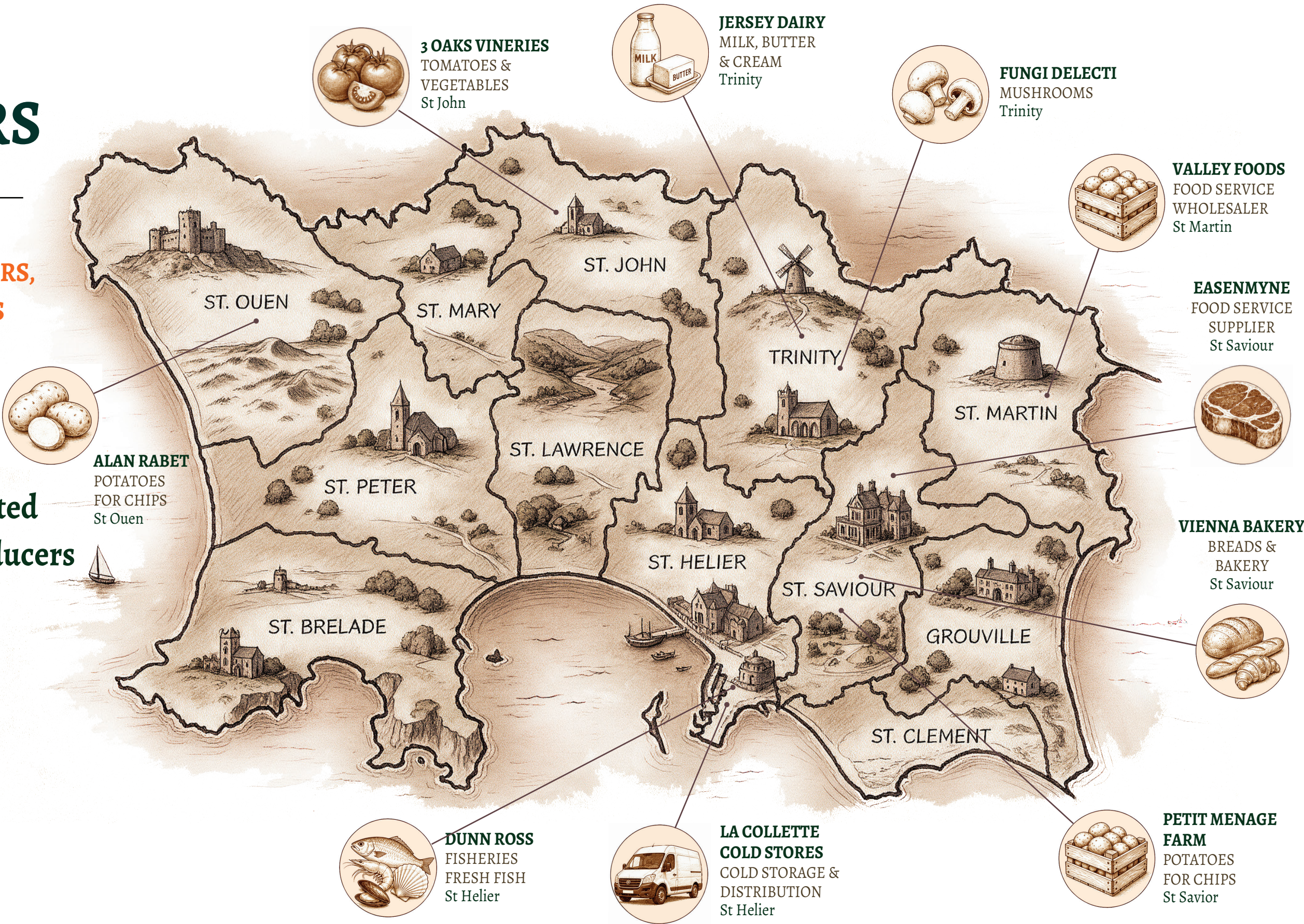
Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

Our Suppliers

FROM ISLAND GROWERS,
WATERS AND MAKERS
TO OUR MENUS

We work with trusted
local growers, producers
and long standing
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