

THE MAVEN

STARTERS

CARAMELISED ONION & GRUYÈRE TART £9.50

FLAKY BUTTER PASTRY, BALSAMIC GLAZE, ROCKET & WALNUT SALAD

SMOKED SALMON ROULADE £10.50

DILL CREAM CHEESE, CUCUMBER RIBBONS, RYE CRISPBREAD

BEETROOT CARPACCIO £8.95

THINLY SLICED HERITAGE BEETROOT, WHIPPED GOAT'S CHEESE,
HAZELNUTS, MICRO BASIL

WILD MUSHROOM SOUP £10.50

FINISHED WITH TRUFFLE OIL & A PARMESAN CROSTINI

MAINS

PAN-ROASTED SEA BASS £22.50

SERVED WITH SAFFRON RISOTTO, CHARRED ASPARAGUS
& LEMON BEURRE BLANC

COQ AU VIN BLANC £19.95

FREE-RANGE CHICKEN BRAISED IN WHITE WINE
WITH SHALLOTS, PANCETTA & BABY CARROTS

DUCK LEG CONFIT £20.95

ROASTED GARLIC MASH, RED CABBAGE & PORT JUS

TAGLIATA DI MANZO £26.50

GRILLED SIRLOIN STEAK, ROCKET, SHAVED PARMESAN
& AGED BALSAMIC REDUCTION

WILD MUSHROOM & SPINACH PAPPARDELLE

CREAMY WHITE WINE SAUCE, PECORINO &
TOASTED PINE NUTS (V)

SIDES

POMMES FRITES WITH TRUFFLE SALT £4.50

TENDERSTEM BROCCOLI WITH LEMON BUTTER £4.50

ROSEMARY ROAST POTATOES £4.50

MIXED LEAF SALAD WITH DIJON VINAIGRETTE £4.50

DESSERTS

TARTE AU CITRON £7.50

CLASSIC LEMON TART WITH CRÈME FRAÎCHE

CRÈME BRÛLÉE £7.50

MADAGASCAR VANILLA CUSTARD WITH CARAMELISED SUGAR TOP

TIRAMISU AL CAFFÈ £7.50

ESPRESSO-SOAKED LADYFINGERS, MASCARPONE CREAM, COCOA DUSTING

STICKY TOFFEE PUDDING £7.50

SERVED WARM WITH SALTED CARAMEL SAUCE & VANILLA ICE CREAM

AFTER DINNER

SELECTION OF EUROPEAN CHEESES £12.50

WITH GRAPES, CHUTNEY & ARTISAN CRACKERS

ESPRESSO | CAPPUCCINO | CAFÉ AU LAIT | HERBAL TEAS

DIETARY OPTIONS

GLUTEN FREE AND VEGAN SELECTIONS AVAILABLE UPON REQUEST.
PLEASE SPEAK TO A MEMBER OF OUR TEAM



THE MAVEN

