

THE MAVEN

2 COURSE £15 | 3 COURSE £18

STARTERS

ROAST TOMATO AND MASCARPONE SOUP
Basil oil & crusty bread (V, GF available)

NONYA CHICKEN SKEWERS
Peanut & pineapple dipping sauce (N)

STICKY PORK BELLY
Green papaya, chilli & lime dressing

FRESH SCOTTISH MUSSELS
Garlic & cream sauce or Thai curry sauce, crusty bread (GF available)

TEMPURA KING PRAWNS (£7 Supplement)
Szechuan pickled cucumbers & wasabi mayo

INDONESIAN GADO GADO SALAD
Smoked tofu, soft egg & peanut dressing (V, N, GF)

MAIN COURSE

MAVEN BEEF BURGER
BBQ sauce, confit onions, coleslaw and French fries

BEER BATTERED HADDOCK
Chunky chips, minted peas, dill pickles and tartare sauce

TOGARASHI SPICED SALMON FILLET
Tiger prawn, mango and rice noodle salad (GF)

MORROCAN VEGETABLE TAGINE
Cous cous, harissa yoghurt, flatbread (V)

ROAST TOMATO RISOTTO
Torn Burrata & basil oil (V, GF)

SUNDAY ROAST

SLOW COOKED FEATHER BLADE OF BEEF

ROAST LEG OF LAMB

ROAST CHICKEN SUPREME

ROAST BELLY PORK

APRICOT AND CHESTNUT ROAST (V, N)

DUO OF ROAST MEAT OR NUT ROAST (£3 supplement)

All served with Yorkshire pudding, mashed potato, roasties and seasonal vegetables

SIDES £3 EACH

CAULIFLOWER CHEESE (V)

SAGE AND ONION STUFFING (V)

DUCK FAT ROASTIES (GF)

PIGS IN BLANKETS

BRAISED RED CABBAGE (V, GF)

CREAMED MASH (V, GF)

DESSERTS

STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream (V)

SEA SALTED CHOCOLATE FONDANT
Peanut ice cream (N, V, GF)

BAKED LEMON TART
Chantilly cream & strawberries (V)

SELECTION OF ICE CREAM & SORBET
Fresh fruit (V, GF)

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items. Please note: A 10% discretionary service charge will be added to your bill.