

THE MAVEN

2 COURSE £15 | 3 COURSE £18

BREAD, OLIVES & OILS £3

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

CIDER BRAISED CRISP PORK BELLY

Creamed savoy, celeriac puree, black pudding & cider jus

ROAST CHICKEN SUPREME

Confit fondant potato, wild mushrooms & buttered greens (GF)

MAVEN BURGER

BBQ sauce, confit onions, coleslaw & French fries

CHARGRILLED 8OZ SIRLOIN STEAK

(£12 supplement)

Chunky chips, roast tomato, mushrooms, rocket salad (GF)

GRILLED SEA BREAM FILLETS

Salsa Romesco & sautéed new potatoes (N, GF)

TOGARASHI SPICED SALMON FILLET

Tiger prawn, mango & rice noodle salad (GF)

BEER BATTERED HADDOCK

Chunky chips, minted peas, dill pickles & tartare sauce

MORROCAN VEGETABLE TAGINE

Couscous, harissa yoghurt & flatbread (V)

ROAST TOMATO RISOTTO

Torn Burrata & basil oil (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, 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.