

# THE MAVEN

## STARTERS

### SHARING BOARDS

- MAVEN'S MOOD BOARD 16.00**  
A selection of hot & cold nibbles from Maven's larder (N)
- OVEN BAKED CAMEMBERT 13.00**  
Studded with garlic & rosemary, truffle oil & crusty bread (V,GF on request)
- MAVEN'S MEZZE PLATE 12.00**  
Grilled flatbreads served with hummus, tzatziki, olives & oils (V)

### FISH

- FRESH SCOTTISH MUSSELS 7.50 ★**  
Garlic & cream sauce or Thai curry sauce & crusty bread (GF on request)
- TEMPURA KING PRAWNS 10.00**  
Szechuan pickled cucumbers & wasabi mayo

### MEAT

- NONYA CHICKEN 7.00 ★**  
Peanut & pineapple dipping sauce (N)
- STICKY PORK BELLY 7.00**  
Green papaya, chilli & lime dressing

### VEGETARIAN

- ROAST TOMATO & MASCARPONE ★  
SOUP 7.00**  
Basil oil & crusty bread (V,GF on request)
- GOATS CHEESE SALAD 6.50 ★**  
Roasted beetroot & walnut dressing (V,N,GF)

## MAIN COURSE

### GRILL

- CHARGRILLED 8oz SIRLOIN STEAK 22.00**
- CHARGRILLED 8oz RIBEYE STEAK 23.00**
- GRILLED CHICKEN BREAST 14.00**  
Served with rustic chips, roast tomato, mushrooms & lettuce wedge (GF)
- PEPPERCORN SAUCE (GF) 2.50**
- BLUE CHEESE SAUCE (GF) 2.50**
- DIANE SAUCE (GF) 2.50**
- GARLIC PRAWNS (GF) 4.50**

### FISH

- GRILLED SEA BREAM FILLETS 16.00**  
Salsa Romesco & sautéed new potatoes (N,GF)
- TOGARASHI SPICED SALMON FILLET 16.00**  
Tiger prawn, mango & rice noodle salad (GF)
- BEER BATTERED HADDOCK 13.00 ★**  
Rustic chips, minted peas, dill pickles & tartare sauce

### MEAT

- CIDER BRAISED CRISP PORK BELLY 15.00**  
Creamed mash, savoy cabbage, celeriac puree, black pudding & cider jus (GF)
- ROAST CHICKEN SUPREME 14.00 ★**  
Confit fondant potato, wild mushrooms, buttered greens & red wine jus (GF)
- MAVEN BURGER 13.00 ★**  
BBQ sauce, melted cheddar, confit onions, coleslaw & rustic chips

### VEGETARIAN

- MORROCAN VEGETABLE TAGINE 12.00 ★**  
Couscous, harissa yoghurt & flatbread (V)
- GRILLED HALLOUMI SHAWARMA  
SKEWERS 13.00**  
Greek salad, warm flatbread & dips (V)

### SIDES

- BREAD, OLIVES & OILS (V,GF on request) 3.50**
- RUSTIC CHIPS (V,GF) 3.00**
- TRUFFLE & PARMESAN CHIPS (V,GF) 3.50**
- BUTTERED GREENS (V,GF) 3.00**
- SAUTÉED NEW POTATOES (V,GF) 3.00**
- HOUSE SALAD (V,GF) 3.00**
- COUS COUS SALAD (V) 3.00**

## DESSERTS

- STICKY TOFFEE PUDDING 6.00 ★**  
Butterscotch sauce & vanilla ice cream (V)
- RHUBARB & GINGER CREME BRULEE 5.00 ★**  
Shortbread biscuit (V)
- SELECTION OF ICE CREAM & SORBETS 5.00 ★**  
Fresh fruit (V,GF)
- DOUBLE CHOCOLATE BROWNIE 6.00 ★**  
Caramel ice cream (V,GF)
- BAKED LEMON TART 6.00**  
Chantilly cream & strawberries (V)
- EUROPEAN CHEESE BOARD  
SELECTION 9.00**  
Crackers, grapes & chutney (V)

## SIGNATURE MENU

ONLY AVAILABLE ON  
DISHES MARKED ★

**2-COURSES 14.00**  
**3-COURSES 16.50**

AVAILABLE  
MONDAY TO FRIDAY  
5PM - 9:30  
SATURDAY  
12:30PM - 5PM

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
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 the presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items.

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