

1 COURSE 12.50 | 2 COURSE 16.95 | 3 COURSE 20.95

STARTERS

ROAST GARLIC, CHEDDAR & ALE SOUP

Fried cauliflower, warm crusty bread (V)

CHAR SIU BELLY PORK

Spiced carrot purée, Asian slaw

CHARGRILLED CHICKEN SALAD

Baby gem, garlic croutons, olive oil

FRESH SCOTTISH MUSSELS

Garlic & cream sauce or Thai green curry sauce

ROAST CAULIFLOWER SALAD

Yoghurt & herb dressing, toasted almonds (V, GF, N)

TEMPURA KING PRAWNS

Soy & sesame stir fried greens, chilli jam 6.50 supplement

BEEF FILLET CARPACCIO

Marinated fine beans, truffle oil, shaved parmesan (GF) 6.50 supplement

MAIN COURSE

RAJASTHAN LAAL MAAS

North Indian lamb curry, sticky rice, fresh yoghurt (GF)

MAVEN BURGER

BBQ sauce, confit onions, coleslaw, French fries

BEER BATTERED HADDOCK

Thick cut chips, minted peas, dill pickles, tartare sauce

TOGARASHI SPICED SALMON FILLET

Tiger prawn, mango, soba noodle salad

CAMBODIAN YELLOW VEGETABLE CURRY

Sticky lime rice (V, GF)

PASTA ALLA GENOVESE

Linguine with basil pesto, fine beans, potato, shaved pecorino (V,N)

SUNDAY ROAST

ROAST SIRLOIN OF BEEF

CONFIT SHOULDER OF LAMB

ROAST CHICKEN SUPREME

ROAST PORK BELLY

APRICOT & CHESTNUT ROAST (V, N)

DUO OF ROAST MEATS (£3.00 supplement)

All served with Yorkshire puddings, mash potato, roasties, seasonal vegetables

SIDES 3.00 EACH

CAULIFLOWER CHEESE (V)
PIGS IN BLANKETS

SAGE AND ONION STUFFING (V)

BRAISED RED CABBAGE (V, GF)

DUCK FAT ROASTIES (GF)

CREAMED MASH (V, GF)

DESSERTS

EUROPEAN CHEESE BOARD SELECTION

Crackers, grapes, chutney (V) (£3.00 supplement)

WARM WINTER FRUIT CRUMBLE

Ginger ice cream (V)

LEMON & LIME CHEESECAKE

Italian meringue and fruit coulis (V)

DOUBLE CHOCOLATE BROWNIE

Pistachio ice cream (N,V)

SELECTION OF MAVEN'S ICE CREAMS & SORBETS

Fresh fruit (V, GF)

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream (V)

RASPBERRY CRÈME BRÛLÉE

Lemon biscotti (V)