

## RESTAURANT MONTH

LUNCH MENU 2-COURSE £10.00 | 3-COURSE £15.00

## **STARTERS**

LEEK & POTATO SOUP

Leek & Potato Soup, Crispy Pancetta & Freshly Baked Bread

TREACLE CURED SALMON

Wasabi Mayonnaise, Pickled Cucumber & Dill (GF)

QUEEN SCALLOPS

Black Pudding & Grilled Apple & Bacon Crumb

VENISON SADDLE

Roasted Beetroot, Jerusalem Artichokes & Watercress (GF)

SMOKED DUCK BREAST

Chinese Spiced Pear Puree, Szechuan Pickled Shallots & Frizzee Lettuce (GF)

SHAVED BRASSICA SALAD

Whipped Goats Cheese & White Wine Soaked Golden Raisins (GF) (V)

## MAIN COURSE

PAN FRIED NORTH SEA COD

Grilled New Potatoes, Seasonal Greens, Lemon & Caper Butter (GF)

ROASTED PARTRIDGE

Game Chips, Sourdough Sauce, Watercress & Red Wine Reduction

STONE BASS

Caramelized Cauliflower puree, Pearl Barley, Mussel & Chervil Sauce

BRAISED PORK CHEEK

Crispy Pork Belly, Salt Baked Celeriac & New Season Rhubarb (GF)

**DESSERTS** 

WHITE CHOCOLATE PANNA COTTA
Fresh Winter Berries (GF)

CHOCOLATE MOUSSE
Pistachio Ice Cream & Honeycomb (GF)

RHUBARB TRIFLE & Pink Peppercorn Shortbread

COCONUT CREAM RICE PUDDING
Sweet Mango Salsa (VG)

BRITISH CHEESE BOARD & ACCOMPANIMENTS

CAULIFLOWER STEAK

Thai Yellow Curry Split Peas, & Asian Slaw (GF) (V)

TRUFFLE RISOTTO

Roasted Root Vegetables, Toasted Walnuts (GF) (V)

MAVEN BEEF BURGER

BBQ sauce, cheddar cheese, confit onions, coleslaw & rustic chips

BEER BATTERED HADDOCK

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

CHARGRILLED 80Z SIRLOIN STEAK

(£10 supplement)
served with Rustic chips, roasted tomato &
mushrooms (GF)

SIDES

BREAD, OLIVES & OILS 3.50

RUSTIC FRIES 3.00 (V, GF)

SWEET POTATO FRIES 3.00 (V)

TRUFFLE & PARMESAN FRIES 3.00 (V, GF)

BANG BANG CAULIFLOWER 3.00 (V)

ROAST BABY CARROTS 3.00 (V, GF)

GF - GLUTEN FREE, N - CONTAINS NUTS
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS