

THE MAVEN

RESTAURANT MONTH

2-COURSES £15.00 | 3-COURSES £20.00

STARTERS

SOUP OF THE DAY
SERVED WITH CRUSTY BREAD (V)

SHETLAND MUSSELS
WITH SOY, SAKE AND GINGER (GF)

SPICED HALLOUMI
WITH A TOMATO AND AUBERGINE SAUCE (V, GF)

GREEN PEA RISOTTO
WITH GOATS CHEESE AND A SUGAR SNAP AND PARSLEY
SALAD (V, GF)

TWICE COOKED CRISPY BELLY PORK
5 SPICE POWDER, SOY CARAMEL, CRISPY ONIONS AND PICKLED GINGER (GF ON REQUEST)

MAIN COURSE

TOULOUSE SAUSAGE BOLOGNESE
WITH RIGATONI

THE REDWOOD BURGER
JUICY STEAK BURGER WITH CHEESE, BURGER SAUCE AND
CRISPY ONIONS

HERB CRUSTED CAULIFLOWER STEAK
WITH WHITE BEANS AND TOMATOES (VE)

PAN FRIED HAKE FILLET
WITH A CHICKPEA AND CHORIZO STEW (GF)

BATTERED FISH AND CHIPS
MUSHY PEAS, TARTAR SAUCE AND HAND CUT CHIPS

SUMMER VEGETABLE RAMEN
WITH SOBA NOODLES AND SILKEN TOFU (V)

SIDES £4.00 EACH

HAND CUT CHIPS (GF, V)

FRENCH FRIES (GF, V)

HOUSE SALAD (V)

CREAMY MASHED POTATOES (GF, V)

BUTTERED GREENS (GF, V)

SWEDE AND CARROT MASH (GF, V)

ONION RINGS (V)

DESSERTS

STICKY TOFFEE PUDDING
WITH CARAMEL SAUCE AND VANILLA ICE CREAM

STRAWBERRIES & CREAM
PANNACOTTA
BASIL AND BLACK PEPPER AND COOKIE CRUMB

SUMMER FRUIT PUDDING
WITH CLOTTED CREAM

AVAILABLE AUGUST 2023 MONDAY - SATURDAY

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, 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 the presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items.

