

THE MAVEN

RESTAURANT MONTH

2-COURSES £15.00 | 3-COURSES £20.00

STARTERS

BAKED POTATO SOUP
SOURD CREAM AND CRISPY BACON (V ON REQUEST)

SHETLAND MUSSELS
WITH THAI DRUNKEN SAUCE (GF)

TERIYAKI CELERIAC
WITH CHILLI CUCUMBERS (VG)

HAGGIS ON TOAST
FRIED HENS EGG AND BROWN SAUCE

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

MAIN COURSE

SLOW COOKED SHORT RIB RAGU
WITH FRESH CUT PAPPARDELLE

**BUTTERMILK CRISPY COATED
CHICKEN BURGER**
WITH CRISPY ICEBERG LETTUCE AND SRIRACHA MAYO

ROAST TANDOORI COD
SPICED CAULIFLOWER PUREE, CAULI RICE AND CRISPY
CAPERS (GF)

VIETNAMESE YELLOW CURRY
WITH SILKEN TOFU AND FRAGRANT JASMINE RICE (GF, VG)

HARISSA SPICED LAMB FLATBREAD
FETA AND POMEGRANATE, SERVED WITH CHIPS OR FRIES

LENTIL AND EGG STEW
SERVED WITH SPINACH AND FLATBREADS
(GF, V, VEGAN ON REQUEST)

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

SIDES

DESSERTS

CHIPS (GF, V) 4.00

STICKY TOFFEE PUDDING
WITH CARAMEL SAUCE AND VANILLA ICE CREAM

**WOK'D GREENS WITH
KOREAN DRESSING (GF, VG) 4.00**

LEMON POSSET
RASPBERRIES AND SHORTBREAD FINGERS

COLESLAW (GF) 3.00

BREAD, OLIVES 4.00

**SALTED CARAMEL
CHOCOLATE BROWNIE**
SOUR CHERRY AND AMARETTO SORBET (GF, VG)

RUSTIC FRIES (GF, VG) 4.00

CREAMED MASH (GF, V) 4.00

PASSION FRUIT ETON MESS

AVAILABLE JANUARY 2023

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.