

THE MAVEN

2-COURSES £14.00 | 3-COURSES £16.50

STARTERS

GRILLED MACKEREL FILLET
Black Olive & Anchovy Tapenade, Oyster
Emulsion & Herb Croutons (GF on request)

**GRILLED TENDER
STEM BROCCOLI**
Preserved Lemon, Dukkah, Shallot &
Garlic Dressing (VG, GF)

CLASSIC MOULES MARINIERE
Freshly Baked Bread Roll (GF on request)

WILD GARLIC MUSHROOMS
On Toast & Poached Hens Egg (GF on request)

SOUP OF THE DAY
Freshly Baked Bread (GF on request)

MAIN COURSE

BRAISED PORK CHEEK
Crispy Pork Belly, Salt Baked Celeriac, New Potatoes &
Rhubarb (GF)

BEER BATTERED HADDOCK
Rustic Fries Mushy Peas, Lemon & Tartar Sauce

**GRILLED 80Z ABERDEEN ANGUS
BEEF BURGER**
BBQ Sauce, cheddar cheese, confit onions, coleslaw
& rustic chips (GF/VG on request)

OX CHEEK MASSAMAN CURRY
Sticky Rice & Toasted Cashew Nut Salad (GF, N)

CAULIFLOWER STEAK
Thai Yellow Curry Split Peas, & Asian Slaw (GF, VG)

10OZ RUMP STEAK
(SUPPLEMENT £10.00)
Served with Rustic chips, Slow Roasted
Tomato & Mushrooms (GF)

**ROASTED BUTTERNUT SQUASH
& APRICOT TAGINE**
Giant Cous Cous, Pomegranate, Coriander &
Toasted Nuts & Seeds (VG, N)

SIDES

RUSTIC FRIES 3.50

**BUTTERED SEASONAL
VEGETABLES 3.50 (V)**

**PICKED LEAF &
HERB SALAD 3.50 (VG)**

**GRILLED NEW
POTATOES 3.50**

**GRILLED TENDER STEM BROCCOLI,
HOLLANDAISE & SMOKED
ALMONDS (N) 3.50**

DESSERTS

**PASSION FRUIT PAVLOVA &
WINTER BERRIES**

**TIRAMISU & HAZELNUT
PRALINE (N)**

**BRITISH CHEESE BOARD
& ACCOMPANIMENTS**

**STICKY TOFFEE PUDDING,
BUTTERSCOTCH SAUCE &
VANILLA ICE CREAM**

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