

2 COURSE £14.00 | 3 COURSE £16.50

STARTERS

ROAST TOMATO & MASCARPONE SOUP

Basil oil & crusty bread (V,GF on request)

NONYA CHICKEN

Peanut & pineapple dipping sauce (N)

FRESH SCOTTISH MUSSELS

Garlic & cream sauce or Thai Curry & crusty bread (GF on request)

GOATS CHEESE SALAD

Roasted beetroot & walnut dressing (V,N,GF)

MAIN COURSE

ROAST CHICKEN SUPREME

Confit fondant potato, wild mushrooms, buttered greens & red wine jus (GF)

MAVEN BURGER

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

BEER BATTERED HADDOCK

Rustic chips, minted peas, dill pickles & tartare

MORROCAN VEGETABLE TAGINE

Couscous, harissa yoghurt & flatbread (V)

SIDES

BREAD, OLIVES & OILS £3.50

(V,GF on request)

RUSTIC CHIPS (V,GF) £3.00

TRUFFLE & PARMESAN CHIPS (V,GF) £3.50

BUTTERED GREENS (V,GF) £3.00

SAUTEED NEW POTATOES (V,GF) £3.50

HOUSE SALAD (V,GF) £3.50

COUSCOUS SALAD (V,GF) £2.50

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce & vanilla ice cream (V)

DOUBLE CHOCOLATE BROWNIE

Caramel ice cream (V,GF)

RHUBARB AND GINGER CREME BRULEE

Shortbread biscuit (V)

SELECTION OF ICE CREAM & SORBET

Fresh fruit (V,GF)

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS FOOD ALLER GIES, INTOLERANCES & SPECIAL DIETARY REQUIREMENTS Some of our dishes can be tailored to meet your dietary needs. Please speak to member of staff for more details. Please note: A 10% discretionary service charge will be added to your bill.