

THE MAVEN

SIGNATURE MENU

STARTERS

SOUP OF THE DAY
SERVED WITH A BREAD ROLL (V, GF)

SPANISH FRITTATA
WITH HERBY YOGHURT AND GREENS (V) (443KCAL)

HAGGIS ON TOAST
FRIED HENS' EGG AND BROWN SAUCE (87 KCAL)

TERIYAKI CELERIAC
WITH CHILLI CUCUMBERS (VE) (195KCAL)

MAIN COURSE

TOULOUSE SAUSAGE BOLOGNESE
WITH RIGATONI (519 KCAL)

BEEF FEATHER BLADE
CREAMED MASH, SEASONAL GREENS AND A
RED WINE JUS (682 KCAL)

HERB CRUSTED CAULIFLOWER STEAK
WITH WHITE BEANS AND TOMATOES (VE) (239 KCAL)

VIETNAMESE YELLOW CURRY
WITH SILKEN TOFU AND FRAGRANT
JASMINE RICE (789 KCAL)

THE REDWOOD BURGER
JUICY STEAK BURGER WITH CHEESE, BURGER SAUCE AND
CRISPY ONIONS (806KCAL)

SIDES £4

HAND CUT CHIPS (GF, V) (241 KCAL)

FRENCH FRIES (GF, V) (236 KCAL)

HOUSE SALAD (V) (60 KCAL)

CREAMY MASHED POTATOES
(GF, V) (240 KCAL)

BUTTERED GREENS (GF, V) (174 KCAL)

SWEDE AND CARROT MASH
(GF, V) (230 KCAL)

ONION RINGS (V) (330 KCAL)

DESSERTS

STICKY TOFFEE PUDDING
CARAMEL SAUCE & VANILLA ICE CREAM (V) (657 KCAL)

MACHA PANNACOTTA
WITH A MISO CARAMEL & SESAME
SEED BRITTLE (V) (555 KCAL)

PEAR AND RHUBARB CRUMBLE
WITH THICK ENGLISH CUSTARD (V) (578 KCAL)

LEMON TART
WITH LEMON CURD AND
MACERATED RASPBERRIES (VE)

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.