THE MAVEN

1 COURSE £13.50 | 2 COURSE £17.95 | 3 COURSE £21.95

STARTERS

LEEK & POTATO SOUP Leek & Potato Soup, Crispy Pancetta & Freshly Baked Bread

TREACLE CURED SALMON Wasabi Mayonnaise, Pickled Cucumber & Dill (GF)

> QUEEN SCALLOPS Black Pudding & Grilled Apple & Bacon Crumb

VENISON SADDLE Roasted Beetroot, Jerusalem Artichokes & Watercress (GF)

SMOKED DUCK BREAST Chinese Spiced Pear Puree, Szechuan Pickled Shallots & Frizzee Lettuce (GF)

SHAVED BRASSICA SALAD Whipped Goats Cheese & White Wine Soaked Golden Raisins (GF) (V)

TRUFFLE RISOTTO

Roasted Root Vegetables, Toasted Walnuts (GF) (V)

MAVEN BEEF BURGER

BBQ sauce, cheddar cheese, confit onions,

coleslaw & rustic chips

BEER BATTERED HADDOCK Thick cut chips, minted peas, dill pickles, tartare

sauce

MAIN COURSE

PAN FRIED NORTH SEA COD Grilled New Potatoes, Seasonal Greens, Lemon & Caper Butter (GF)

ROASTED PARTRIDGE Game Chips, Sourdough Sauce, Watercress & Red Wine Reduction

STONE BASS Caramelized Cauliflower puree, Pearl Barley, Mussel & Chervil Sauce

SUNDAY ROAST

SLOW COOKED FEATHER BLADE OF BEEF

CONFIT LAMB SHOULDER

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ROAST CHICKEN SUPREME

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ROAST BELLY PORK

APRICOT AND CHESTNUT NUT ROAST (V,N)

DUO OF ROAST MEATS OR NUT ROAST (£4 supplement)

All served with Yorkshire pudding, mashed potato, roasties and seasonal vegetables

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SIDES £3 EACH

CAULIFLOWER CHEESE PIGS IN BLANKETS SAGE AND ONION STUFFING BRAISED RED CABBAGE (GF) DUCK FAT ROASTIES (GF) CREAMED MASH (GF)

DESSERTS

WHITE CHOCOLATE PANNA COTTA Fresh Winter Berries (GF)

CHOCOLATE MOUSSE Pistachio Ice Cream & Honeycomb (GF)

> RHUBARB TRIFLE & Pink Peppercorn Shortbread

COCONUT CREAM RICE PUDDING Sweet Mango Salsa (VG)

BRITISH CHEESE BOARD & ACCOMPANIMENTS

STICKY TOFFEE PUDDING Butterscotch sauce and vanilla ice cream (V)

