

STARTERS

SHARING BOARDS

MAVEN'S MOOD BOARD 16.00
A selection of hot & cold nibbles from Maven's larder (N)

OVEN BAKED CAMEMBERT 13.00 Studded with garlic & rosemary, crusty bread, truffle oil (V, GF on request)

MAVEN'S MEZZE 12.00 Grilled flatbreads, hummus, tzatziki, olives, oils (V)

MAVEN'S 'NACHOS' 13.00
Tiger prawn & spiced pork relish, watermelon salsa,
wasabi mayo, chilli jam, crispy tortillas (N)

FISH

FRESH SCOTTISH MUSSELS 7.50 ★
Garlic & cream sauce or Thai green curry sauce

SEARED TUNA SALAD 8.50 Zucchini, radish, sesame dressing

TEMPURA KING PRAWNS 10.00 Soy & sesame stir fried greens, chilli jam

SEARED SCALLOPS 11.00
Miso kombu broth (GF)

MEAT

BEEF FILLET CARPACCIO 10.00

Marinated fine beans, truffle oil, shaved parmesan (GF)

THAI LEMONGRASS CHICKEN 7.00 ★ Minced chicken thigh, lettuce cups, toasted peanuts (N)

CHAR SIU BELLY PORK 7.00 ★
Spiced carrot purée, Asian slaw

CHARGRILLED CHICKEN, AVOCADO & GORGONZOLA SALAD 7.50
Baby gem, garlic croutons, olive oil

VEGETARIAN

ROAST GARLIC, CHEDDAR & ALE SOUP 6.00 ★ Fried cauliflower, warm crusty bread (V)

ROAST CAULIFLOWER SALAD 6.50 Yoghurt & herb dressing, toasted almonds (V, GF, N)

AVOCADO BRUSCHETTA 7.50 Soft hens egg, pistachio dukkah (V, N)

CHILLI CUMIN & LENTIL DHAL 6.50 ★
Tomato & cucumber yoghurt, flatbread (V)

MAIN COURSE

GRILL

80Z SIRLOIN 20.00 80Z RIBEYE 21.00 CHICKEN SUPREME 14.00

All served with
French fries, grilled tomato, mushrooms, confit onions

PEPPERCORN SAUCE 3.00 BLUE CHEESE SAUCE 3.00 RED WINE JUS 3.00

FISH

TEMPURA OF MARKET SEAFOOD 16.00 Sweet potato fries, wasabi tartare, pickled radish

GRILLED SEA BREAM FILLETS 15.00 Scottish mussels, celeriac, apples, chive sauce (GF)

TOGARASHI SPICED SALMON FILLET 15.00 Tiger prawn, mango, soba noodle salad

BEER BATTERED HADDOCK 13.00 \bigstar Thick cut chips, minted peas, dill pickles, tartare sauce

MEAT

VIETNAMESE SHAKING BEEF 16.00 Stir fried beef fillet, pineapple, cherry tomatoes, hot & sour sauce

RAJASTHAN LAAL MAAS 15.00 North Indian lamb curry, sticky rice, fresh yoghurt (GF)

ROAST CHICKEN SUPREME 14.00 ★
Gratin potato, creamed savoy (GF)

MAVEN BEEF BURGER 13.00 ★
BBQ sauce, confit onions, coleslaw, French fries

VEGETARIAN

SWEET POTATO & BUTTERNUT SQUASH
MOROCCAN TAGINE 12.00 ★
cous cous, pitta bread, harissa yoghurt (V)

PASTA ALLA GENOVESE 12.00 ★ Linguine with basil pesto, fine beans, potato, shaved parmesan (V, N)

GRILLED HALLOUMI 12.00 Greek salad, warm flatbread, macho peas (V)

CAMBODIAN YELLOW VEGETABLE CURRY 12.00 ★ Sticky lime rice (V, GF)

SIDES

FRENCH FRIES 3.00 (V, GF)

THICK CUT CHIPS 3.00 (V, GF)

SWEET POTATO FRIES 3.00 (V)

TRUFFLE & PARMESAN FRIES 3.00 (V, GF)

BANG BANG CAULIFLOWER 3.00 (V)

ROAST BABY CARROTS 3.00 (V, GF)

SOBA NOODLE SALAD 3.00 (V)

MACHO PEAS 3.00 (V, GF)

DESSERTS

LEMON PIE 6.00 Italian meringue, fruit coulis (V)

STICKY TOFFEE PUDDING 6.00 ★
Caramel sauce, vanilla ice cream (V)

RASPBERRY CRÈME BRÛLÉE 5.00 ★
Lemon biscotti (V)

CHOCOLATE & RICOTTA CAKE 6.00
Ricotta cream, pistachio praline (V, N)

EUROPEAN CHEESE BOARD SELECTION 9.00 Crackers, grapes, chutney (V)

SELECTION OF MAVEN'S ICE CREAMS
& SORBETS 5.00 ★
Fresh fruit (V, GF)

SIGNATURE MENU

ONLY AVAILABLE ON DISHES MARKED ★

2-COURSES 14.00 3-COURSES 16.00

AVAILABLE 12:30 - 21:30 MONDAY TO FRIDAY 12:30 - 17:00 SATURDAY

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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.