

THE MAVEN

STARTERS

SMOKED DUCK BREAST 8.00
Chinese Spiced Pear Puree, Szechuan Pickled
Shallots & Frizze Lettuce (GF)

GRILLED MACKEREL FILLET 7.00 ★
Black Olive & Anchovy Tapenade, Oyster
Emulsion & Herb Croutons (GF on request)

GRILLED TENDER STEM BROCCOLI 6.00 ★
Preserved Lemon, Dukkah, Shallot & Garlic Dressing (VG, GF)

TEMPURA SOFT SHELL CRAB 9.00
Asian Slaw Sweet Chilli, Honey & Coriander

CLASSIC MOULES MARINIERE 7.00 ★
Freshly Baked Bread Roll (GF on request)

BEEF CARPACCIO 10.00
House Pickles, Dressed Salad & Shaved
Parmesan (GF)

WILD GARLIC MUSHROOMS 7.00 ★
On Toast & Poached Hens Egg (GF on request)

SOUP OF THE DAY 6.00 ★
Freshly Baked Bread (GF on request)

SHARING BOARDS

VEGETARIAN 12.00
Coriander Houmous, Marinated Olives, Roasted Red Peppers, Charlotte Potato &
Chive Terrine, House Pickled Vegetables, Kimchi Rice Balls & Toasted Ciabatta (VG)

FROM THE FIELD 16.00
Smoked Duck Breast, Chicken & Wild Mushroom Terrine, Soft Yolk Scotch Egg,
House Pickled Vegetables, Chicken Liver Parfait & Toasted Ciabatta

FROM THE SEA 16.00
Grilled Mackerel Fillet, ½ Tempura soft Shell Crab, Pickled Mussels, House Pickled
Vegetables, Potted Salmon & Toasted Ciabatta

MAIN COURSE

SAUCES

PEPPERCORN 3.00
BEARNAISE 3.00 (V)
DIANE 3.00
GARLIC BUTTER 3.00 (V)

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**

BRAISED PORK CHEEK 14.00 ★
Crispy Pork Belly, Salt Baked Celeriac, New Potatoes & Rhubarb (GF)

BEER BATTERED HADDOCK 12.00 ★
Rustic Fries Mushy Peas, Lemon & Tartar Sauce

**GRILLED 8OZ ABERDEEN ANGUS
BEEF BURGER 12.50 ★**
BBQ Sauce, cheddar cheese, confit onions, coleslaw & rustic chips
(GF/VG on request)

OX CHEEK MASSAMAN CURRY 14.00 ★
Sticky Rice & Toasted Cashew Nut Salad (GF) (N)

***CAULIFLOWER STEAK 11.00 ★**
Thai Yellow Curry Split Peas, & Asian Slaw (GF, VG)

POACHED HAKE 14.00
Grilled Tender Stem Broccoli, Butterbean &
Pancetta Cassoulet (GF)

VENISON LOIN 18.00
carrot puree, parsnip fondant and pickled blueberries (GF)
10OZ RUMP STEAK 21.00 ★ (SUPPLEMENT £10.00)
Served with Rustic chips, Slow Roasted
Tomato & Mushrooms (GF)

**ROASTED BUTTERNUT SQUASH ★
& APRICOT TAGINE 11.00**
Giant Cous Cous, Pomegranate, Coriander &
Toasted Nuts & Seeds (VG, N)

DESSERTS

**GIANT CHOCOLATE ORANGE CHOUX
BUN, HONEYCOMB & CLEMENTINE 7.00**

**PASSION FRUIT PAVLOVA &
WINTER BERRIES 6.00 ★**

**GRILLED PINEAPPLE, BANOFFEE
& CARAMEL CREAM, TOASTED
ALMONDS (N) 7.50**

**TIRAMISU & HAZELNUT
PRALINE (N) 6.00 ★**

**BRITISH CHEESE BOARD
& ACCOMPANIMENTS 8.00 ★**

**STICKY TOFFEE PUDDING,
BUTTERSCOTCH SAUCE &
VANILLA ICE CREAM 7.00 ★**

SIGNATURE MENU

**ONLY AVAILABLE ON
DISHES MARKED ★**

2-COURSES 14.00
3-COURSES 16.50

**AVAILABLE
12:30 – 21:30
MONDAY TO FRIDAY
12:30 – 17:00
SATURDAY
12:30PM – 5PM**

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.
GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, N - CONTAINS NUTS