

RESTAURANT WEEK

2-COURSES £15.00 | 3-COURSES £20.00

STARTERS

SOUP OF THE DAY WARM PETIT PAIN, TRUFFLE CHIVE BUTTER (VE)

TANDOORI SALMON MANGO SALSA, CHILLI JAM, CORIANDER (GF)

SMOKED MACKEREL & HORSERADISH PÂTÉ
TOASTED BRIOCHE, PRESERVED LEMON
RELISH, PICKLED CUCUMBER

HAM HOCK TERRINE BLACK PUDDING BONBON, SPICED APPLE BROWN SAUCE, WATERCRESS

BLUE CHEESE & BALSAMIC TART WITH GRAPES, WATERCRESS (V)

MAIN COURSE

6OZ SIRLOIN STEAK

HAND CUT CHIPS, MUSHROOM & TOMATO, PEPPERCORN SAUCE, WATERCRESS (£5 SUPPLEMENT)

BEER BATTERED COD CHIPS, MUSHY PEAS, TARTARE SAUCE

MAVEN BURGER

JUICY STEAK BURGER WITH CHEESE, BURGER SAUCE,
COLESLAW, FRIES AND CRISPY ONIONS

BEEF FEATHER BLADE
CREAMED MASH, BUTTERED GREENS, RED WINE JUS

STEAMED MARKET FISH OF THE DAY BABY POTATOES, SPINACH, POACHED EGG, PARSLEY BUTTER SAUCE (GF)

TRUFFLE SPAGHETTI
BABY MUSHROOMS, PARSLEY CREAM & PARMESAN (VE)

BACON LOIN CHOP

DAUPHINOISE, BRAISED RED CABBAGE, GREEN BEANS, MUSTARD CREAM SAUCE (£3 SUPPLEMENT)

SIDES £4.00 EACH

DESSERTS

TRIPLE COOKED CHIPS (VE)

RUSTIC FRIES (GF, VE)

CREAMED MASH (GF,V)

BRAISED RED CABBAGE (GF, V)

ROASTED ROOT VEGETABLES (GF, V)

BUTTERED GREENS (GF, V)

MAVEN HOUSE SALAD (GF,V)

STICKY TOFFEE PUDDING CARAMEL SAUCE, VANILLA ICE CREAM

LEMON MERINGUE RASPBERRIES THREE WAYS

DARK CHOCOLATE TART VANILLA MASCARPONE, BLUEBERRIES

GINGER & SALTED CARAMEL SUNDAE CANDIED GINGER ICE CREAM

CRÉME BRÛLÉE
POACHED FRUITS SELECTION OF ICES AND SORBETS

ARTISAN CHEESE BOARD
SERVED WITH CHUTNEY AND ARTISAN BISCUITS (£3 SUPPLEMENT)

AVAILABLE 13TH - 19TH JANUARY 2025

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