



# MAPLE

RESTAURANT AND BAR

## Brunch

### COCKTAILS 9

Mimosa

Bloody Mary

Homemade Viennoiserie, marmalade	5	Sweetcorn and scotch bonnet fritters, grilled tomato, mint dressing <i>(vegan)</i>	9
Currant and goji berry granola, compote, coconut yoghurt <i>(vegan)</i>	6	Maple full English breakfast	13
Avocado and chilli on toast, poached egg, sourdough, coriander <i>(v)</i>	8	<i>Cumberland sausages, streaky bacon, black pudding, baked beans, mushrooms, tomato, your choice of eggs, toast</i>	
Scottish smoked salmon, scrambled eggs, sourdough toast	11	Black pudding sausage roll, Guinness sauce	7.5
		Eggs Benedict / Royale / Florentine	8/13

### EXTRAS 1

BACON

AVOCADO

EGG

SOURDOUGH TOAST

GRILLED TOMATO

### STARTERS

Creamed Paris brown mushroom and chestnut soup <i>(v)</i>	7.5	Gressingham duck and cranberry terrine, clementine chutney, parsley and buckwheat	9.5
Scottish cured salmon, sauerkraut, dill crème fraîche, rye bread	10.5	Ham hock, quail eggs, new potatoes, celery and lamb's lettuce salad, chimichurri dressing	9/15

### MAINS

Hay baked celeriac, parsley and spelt risotto, red wine <i>(vegan)</i>	15	Roast Cumbrian chicken breast, lardons, aligot mashed potatoes, black cabbage, red wine jus	19
Brixham crab linguini, coriander, chilli oil	16	Double cheeseburger, streaky bacon, onion relish, pickle, French fries	15
Salmon and cod fishcake, spinach, smoked haddock sauce	15	Scottish salmon, olive crushed potatoes, sauce vierge	17

### SIDES 4

FRENCH FRIES

MIXED LEAF SALAD,  
HOUSE DRESSING

CHORIZO MAC  
& CHEESE

SPROUT TOPS, LARDONS