



MAPLE

RESTAURANT AND BAR

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
Spiced cauliflower fritters, pomegranate, soya yoghurt, sumac <i>(vegan)</i>	8
Tuna tartare, avocado, ginger dressing, seaweed crackers	11
Crumbed Rosary goat's cheese, golden raisin ketchup, pickled beetroots <i>(v)</i>	8
Sea bass ceviche, burnt corn, radishes, lime and coriander dressing	10

SALADS

Yorkshire Fettle and wheat grain salad, toasted almonds, alfalfa sprout <i>(v)</i>	8/14
Ham hock, quail eggs, new potatoes, celery and lamb's lettuce salad, chimichurri dressing	9/15
Roast butternut squash, fregola, couscous, kale, frisée, herb dressing <i>(vegan)</i>	7.5 /13

MAINS

Slow braised Longhorn short rib of beef, fondant potato, salt baked parsnips, horseradish, bone marrow jus	23
Roast fillet of Peterhead cod, Jerusalem artichoke, apple, shiitake mushrooms, hazelnut butter	19
Hay baked celeriac, parsley and spelt risotto, red wine <i>(vegan)</i>	15
Brixham crab linguini, coriander, chilli oil	16
Salmon and cod fishcake, spinach, smoked haddock sauce	15
Roast Cumbrian chicken breast, lardons, aligot mashed potatoes, black cabbage, red wine jus	19
Double cheeseburger, streaky bacon, onion relish, pickle, French fries	15
Rare duck breast, confit leg, crispy skin, bulgur wheat, chard, plum purée	22
Scottish salmon, olive crushed potatoes, sauce vierge	17

CUMBRIAN LONGHORN BEEF

Served with peppercorn sauce and hand cut chips

Butcher's cut	19.5
45-day aged Sirloin 280g on the bone	28

SIDES 4

HAND CUT CHIPS

FRENCH FRIES

IRON BARK PUMPKIN CAPONATA, PINE NUTS

HONEY GLAZED PARSNIPS, FLAKED ALMONDS

MIXED LEAF SALAD, HOUSE DRESSING

CHORIZO MAC & CHEESE

SPROUT TOPS, LARDONS

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our staff know if you have any allergies. For full allergen information please ask for the manager or go to www.maplewestfield.com