



MAPLE

RESTAURANT AND BAR

LUNCH MENU

Available 12pm - 4pm

2 COURSES FOR £20, 3 FOR £25 OR PRICED AS BELOW

Creamed Paris brown mushroom and chestnut soup *(v)* | 7.5

Gressingham duck and cranberry terrine, clementine chutney, parsley and buckwheat | 9.5

Spiced cauliflower fritters, pomegranate, soya yoghurt, sumac *(vegan)* | 8

Hay baked celeriac, parsley and spelt risotto, red wine *(vegan)* | 15

Brixham crab linguini, coriander, chilli oil | 16

Double cheeseburger, streaky bacon, onion relish, pickle, French fries | 15

Chocolate and salted caramel délice, peanut brittle | 6

Lemon tart, raspberry sherbet, lemon crème fraîche | 6

Mango pavlova, pineapple syrup, coconut cream *(vegan)* | 6

STARTERS

Tuna tartare, avocado, ginger dressing, seaweed crackers

Crumbed Rosary goat's cheese, golden raisin ketchup, pickled beetroots *(v)*

Seabass ceviche, burnt corn, radishes, lime and coriander dressing

SALADS

Yorkshire Fettle and wheat grain salad, toasted almonds, alfalfa sprout *(v)* 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 *(vegan)* 7.5 /13

MAINS

11 Roast fillet of Peterhead cod, Jerusalem artichoke, apple, shiitake mushrooms, hazelnut butter 19

8 Salmon and cod fishcake, spinach, smoked haddock sauce 15

10 Roast Cumbrian chicken, lardons, aligot mashed potato, black cabbage, red wine jus 19

Scottish salmon, olive crushed potatoes, sauce vierge 17

Butcher's cut served with peppercorn sauce and hand-cut chips 19.5

DESSERTS 6

Blueberry and ginger tapioca pudding, honeycomb ice cream

Selection of ice creams and sorbets / 3 scoops *(vegan available)*

Selection of British cheeses, quince jelly, oat cakes 9

SIDES 4

HAND CUT CHIPS

FRENCH FRIES

MIXED LEAF SALAD,
HOUSE DRESSING

CHORIZO MAC & CHEESE

SPROUT TOPS, LARDONS