

FRUITS AND GRAINS

Granola | 9 v

Our Maple granola with our blended apple honey and natural coconut yoghurt. Served with fruit compote

Peanut brittle muesli | 8 v

Crunchy peanut brittle, grains and fruits, served with ice cold milk

FULL

Maple breakfast | 14 GFO

Bakers of Nailsea sausages, thick back bacon, black pudding, wild herb mushrooms, hash brown, tomatoes, Greenacre Farm fried egg and either homemade beans or baked beans. Served with sourdough toast

Gamekeepers | 17 GFO

Wild boar sausages, pheasant and venison patty, smoked heritage tomatoes, homemade beans, hash brown and black pudding. Served with sourdough toast

From the field | 14 VG

Vegan sausage, smoked heritage tomatoes, wild herb mushrooms, hash brown, spinach and courgette with garlic confit and homemade beans. Served with sourdough toast

Steak and eggs | 18 GF

30 day aged 8oz prime rump steak, recommended medium and served with a Greenacre Farm poached or fried egg, crispy herb potatoes and whole roasted tomato

Avocado | 11 VG, GFO

Smashed avocado with tomato and onion confit

Breakfast roll | 9 GFO

Bacon, sausage, hash brown and a soft fried egg

ROYALES

All served on a toasted muffin

Mushrooms | 9 VG, GFO

Baked mushrooms, shallots and spinach

Benedict | 10 GFO

Bakers of Nailsea thick cut bacon, Greenacre Farm poached eggs and hollandaise sauce

Salmon | 11 GFO

The Valley Smokehouse salmon, poached Greenacre Farm eggs and hollandaise sauce served with charred lemon

GREENACRE FARM EGGS

All served on sourdough toast with whipped butter.

Scrambled | 9 v, GFO

Creamy scrambled eggs served with warm spinach and nduja

Dippy | 7 v, GFO

Soft boiled eggs served with crispy soldiers

SWEET

Maple pancakes | 9 v, GFO

Three all butter pancakes, served with maple syrup
Streaky bacon supplement | 3

French toast | 12 v, GFO

Topped with banana brûlée, apple honey and cinnamon sugar

Pastries

Selection of fresh pastries available at the bar. Please ask our team for seasonal local jams and preserves

For gluten free options (GFO) please ask your server.

V = Vegetarian VG = Vegan GF = Gluten Free VGO = Vegan Option GFO = Gluten Free Option

Lots of our dishes are adaptable. Gluten free bread is available, please ask while ordering. Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.



TEA

Breakfast tea | 2.5
Decaf breakfast tea | 2.5
Earl grey | 2.5
Mint tea | 2.5
Green tea | 2.5
Berry tea | 2.5

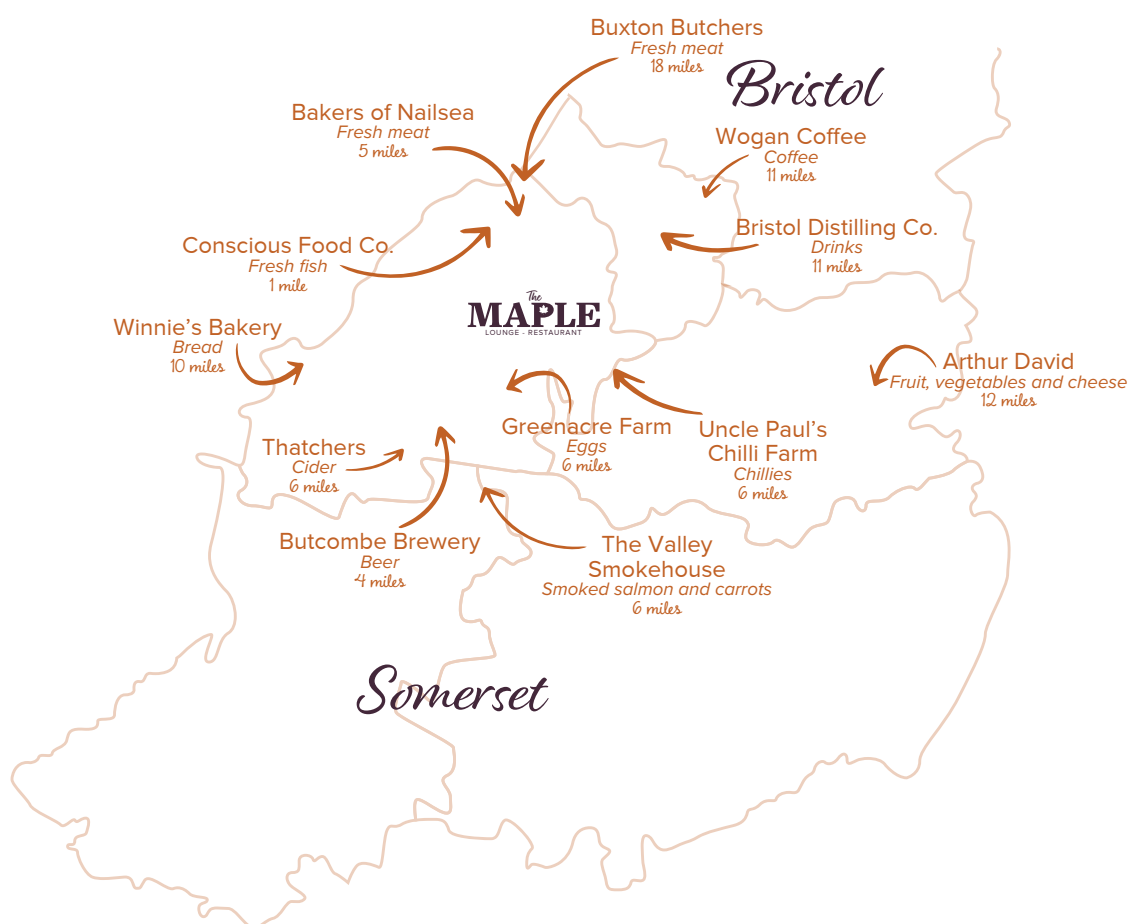
COFFEE

Single espresso | 1.75
Double espresso | 2.95
Americano | 2.95
Latte | 3.75
Flat white | 3.75
Cappuccino | 3.75
Mocha | 4
Hot chocolate | 3.5

COLD DRINKS

Mimosa | 6.75
Orange and cranberry cooler | 4.95
Lime and mango spritzer | 4.95
Freshly squeezed orange juice | 4.25

*Alternative milk and
decaffeinated coffee available*



At The Maple we are passionate about the food we produce.

We create dishes that change with the season, use local ingredients wherever possible, and on some dishes, add The Maple twist on a classic meal. The map above shows many of the local suppliers whose ingredients we proudly feature in our dishes.

WHILE YOU WAIT

Pork puffs with apple ketchup | 4 GF

Lightly salted pork puffs served with sweet apple ketchup

Duck scotch eggs | 5 GF

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

Maple flavoured crisps | 4 V

Rustic crisps tossed in our maple glaze

Sausage roll | 6

Rich blend sausage roll encased in light pastry and a dollop of spicy salsa

Bread and olives | 6 VGO, GFO

Local artisan breads with cured olives, oils and whipped butter

STARTERS

Beef brisket doughnut | 8

A beef brisket doughnut coated in pork dust glazed with apple honey

Soup of the day | 6 VG, GFO

Freshly made soup with warm crusty bread and salted butter

Oysters and scallops | 13 GF

Three baked oysters and three baked scallops in shells with pickled shallots and sriracha

Smoked beef ribs | 12 GF

Slow cooked beef ribs coated in a dry rub tossed in hot BBQ sauce

Cauliflower wings with nduja | 8 VG, GF

Cauliflower wings coated in nduja sauce and crispy strips of spring onion

MEAT

Chicken supreme | 18 GF

Whole chicken supreme with truffled sausage, leek and potato purée, tarragon jus and hot smoked carrots

Pork belly | 21 GF

Pork belly squares, crispy crackling, potato terrine, apple and ale onion confit with a cider glaze

30 day dry-aged rib-eye | 29 GF

8oz rolled rib-eye (best served medium) charred tomato, onion confit, peppercorn sauce, hand cut chips

The Maple classic burger | 16 GFO ♥

8oz beef brisket and flavoursome chuck mince burger topped with cured streaky bacon, smoked cheese, onion and tomato chutney, leaves, coleslaw and fries

MAPLE CLASSICS

Trio of sausages and creamy mash | 14 GFO ♥

Trio of sausages (see today's flavours) creamy mash, greens and onion gravy

Ham, egg and chips | 15 GF

Honey glazed ham, triple cooked chips, soft fried eggs and charred pineapple

Pie of the week | 18

Hand crafted pie, potato terrine, lashings of gravy and seasonal vegetables

Ploughman's | 15 GFO

Traditional platter, ham, cheddar, pickled egg, pickled onion, scotch egg, pork pie, chutney and warm crusty bread

PLANT

Whole Crown Prince squash | 15 VG, GF

Whole Crown Prince squash filled with pulses and winter vegetables

Spinach tagliatelle | 16 VG

Spinach infused tagliatelle with a herb pesto

Courgette, spelt and aubergine fritters | 13 VG ♥

Mixed spices, with fresh courgette, spelt and aubergine, pan fried and topped with a warm cashew salad

FROM THE SEA

Fish and chips | 18 GF

Beer battered fish and chips with chip shop curry sauce, mushy peas, battered sausage and pickled onion

Moules | 15 GF

Our fresh locally caught mussels, served in a different sauce each week with a side of fries (please ask for this week's sauce)

Market fish | POA GF ♥

Our caught fish with winter cassoulet and salsa verde

For gluten free options (GFO) please ask your server.

V = Vegetarian VG = Vegan GF = Gluten Free VGO = Vegan Option GFO = Gluten Free Option

Lots of our dishes are adaptable. Gluten free bread is available, please ask while ordering. Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.



DESSERTS

Toffee apple crumble with a warm ginger oat topping | 7 GFO
Slow cooked apples with toffee sauce, topped with ginger oat crumble, served with custard

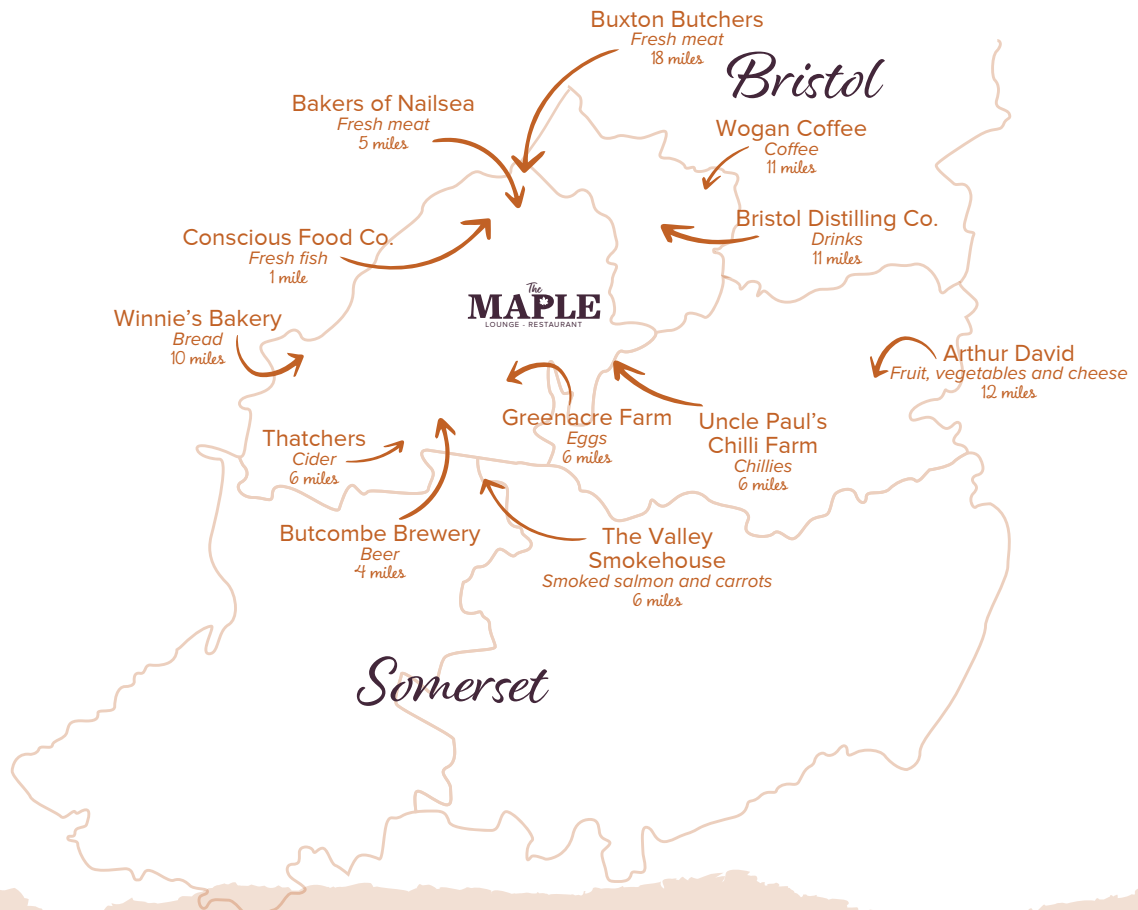
Panettone bread and butter pudding | 7
Rich and sweet bread and butter pudding with thick creamy custard

Chocolate mille-fueille | 7
Rich chocolate ganache, thin dark chocolate sponge topped with white chocolate cream

Somerset cheese board | 13 GFO ♥
A mixture of local cheeses; including cheddar, blue and soft with homemade chutney, served with Fudges biscuits and a glass of port

Chocolate fondue for two | 18 GFO
A decadent gooey chocolate fondue with popping candy, hand crafted marshmallow, fresh fruit and mini doughnuts... perfectly served for 2 people

Something extra special.... **Candy stand to share GFO**
For 2 people | £14
For 4 people | £28
Relive your childhood at the fair with this table topped dessert, candy floss, toffee apple, churros, brittle, marshmallows, dips



At The Maple we are passionate about the food we produce.

We create dishes that change with the season, use local ingredients wherever possible, and on some dishes, add The Maple twist on a classic meal. The map above shows many of the local suppliers whose ingredients we proudly feature in our dishes.

Where you see a pink heart ♥ against a Maple dish it means we will donate 1% to the TOUT'S MADL (Making a Difference Locally) fund to 'provide 1 million meals to local families in need'.

WHILE YOU WAIT

Pork puffs with apple ketchup | 4 GF

Lightly salted pork puffs served with sweet apple ketchup

Duck scotch eggs | 5 GF

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

Maple flavoured crisps | 4 VG

Rustic crisps tossed in our maple glaze

Sausage roll | 6

Rich blend sausage roll encased in light pastry and a dollop of spicy salsa

Bread and olives | 6 VGO, GFO

Local artisan breads with cured olives, oils and whipped butter

STARTERS

Soup of the day | 6 VG, GFO

Freshly made soup with warm crusty bread and salted butter

Oysters and scallops | 13 GF

Three baked oysters and three baked scallops in shells with pickled shallots and sriracha

Smoked beef ribs | 12 GF

Slow cooked beef ribs coated in a dry rub tossed in hot BBQ sauce

Cauliflower wings with nduja | 8 VG, GF

Cauliflower wings coated in nduja sauce and crispy strips of spring onion

ROASTS

Served with roast potatoes, seasonal greens, roasted carrots, parsnips, butternut purée, cauliflower cheese, beef dripping Yorkshire pudding and a rich gravy.

Beef sirloin | 20 GFO

Local beef, succulent and full of flavour, served medium rare

Chicken | 19 GFO

Tender chicken supreme, served with sausage meat stuffing

Pork loin | 18 GFO

Succulent slices of pork loin layered with a crisp crackling, served with burnt apple sauce

Trio of roasts | 23 GFO ♥

Beef sirloin, pork loin and chicken supreme, served with sausage meat stuffing

Wellington | 16 VG

Delicious butternut squash, lentils and almonds encased in a light vegan pastry

MAPLE CLASSICS

The Maple classic burger | 16 GFO ♥

8oz beef brisket and flavoursome chuck mince burger topped with cured streaky bacon, smoked cheese, onion and tomato chutney, leaves, coleslaw and fries

Whole Crown Prince squash | 15 VG, GF

Whole Crown Prince squash filled with pulses and winter vegetables

Moules | 15 GF

Our fresh locally caught mussels, served with bloody mary butter, lemon confit and warm, crusty bread

For gluten free options (GFO) please ask your server.

V = Vegetarian VG = Vegan GF = Gluten Free VGO = Vegan Option GFO = Gluten Free Option

Lots of our dishes are adaptable. Gluten free bread is available, please ask while ordering. Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.



DESSERTS

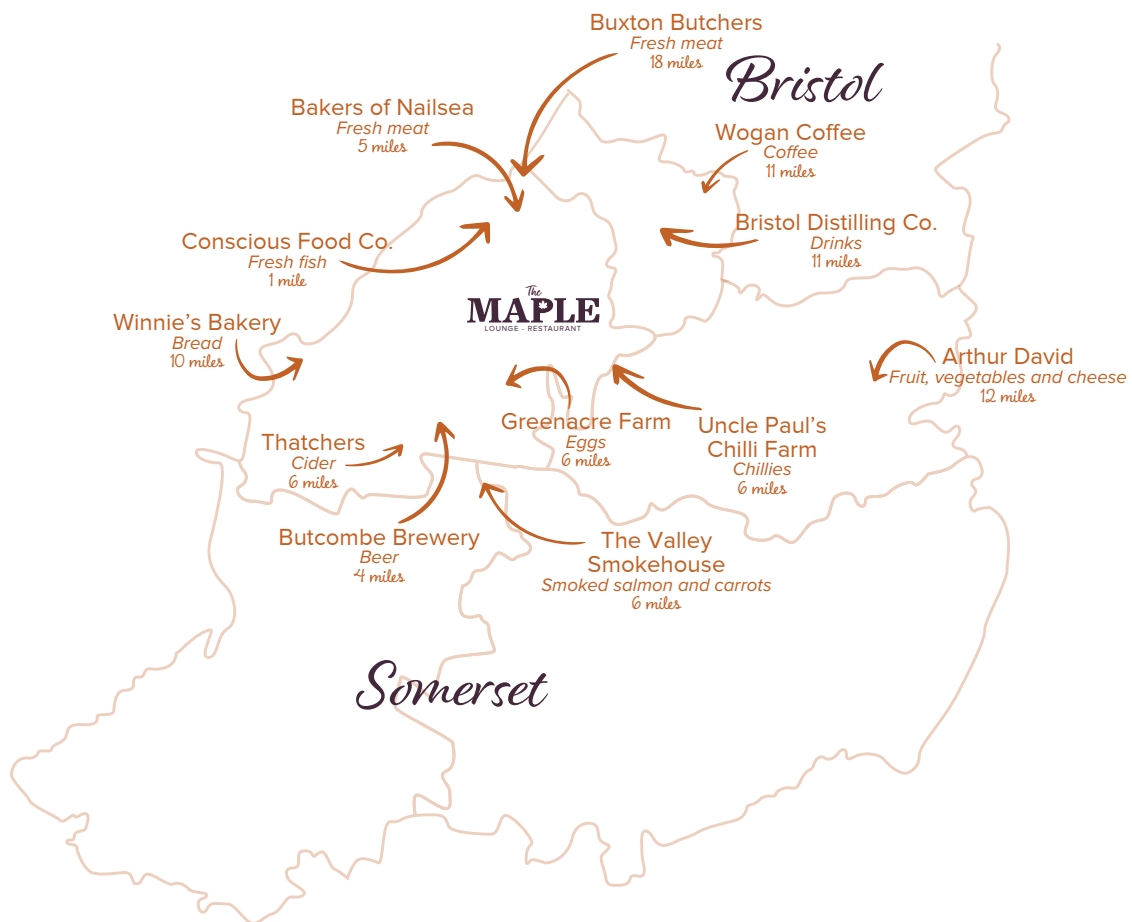
Toffee apple crumble with a warm ginger oat topping | 7 GFO
Slow cooked apples with toffee sauce, topped with ginger oat crumble, served with custard

Panettone bread and butter pudding | 7
Rich and sweet bread and butter pudding with thick creamy custard

Chocolate mille-fueille | 7
Rich chocolate ganache, thin dark chocolate sponge topped with white chocolate cream

Somerset cheese board | 13 GFO ♥
A mixture of local cheeses; including cheddar, blue and soft with homemade chutney, served with Fudges biscuits and a glass of port

Chocolate fondue for two | 18 GFO
A decadent gooey chocolate fondue with popping candy, hand crafted marshmallow, fresh fruit and mini doughnuts... perfectly served for 2 people



At The Maple we are passionate about the food we produce.

We create dishes that change with the season, use local ingredients wherever possible, and on some dishes, add The Maple twist on a classic meal. The map above shows many of the local suppliers whose ingredients we proudly feature in our dishes.

Where you see a pink heart ♥ against a Maple dish it means we will donate 1% to the TOUT'S MADL (Making a Difference Locally) fund to 'provide 1 million meals to local families in need'.

The MAPLE Kids

LOUNGE - RESTAURANT

2 courses | 9.99 or 3 courses | 12.99

Starters

Veggie Sticks | 3.5

A mixture of carrot, cucumber and red pepper with hummus (GF, VG)

Baked Garlic Bread | 3.5 (V)

Mac 'n' Cheese Croquettes | 3.5 (V)

Mains

Local 4oz Beef Burger, Bun, Salad, Fries | 7

Local Pork Sausages, Mashed Potato, Baked Beans | 7 (GF)

Just ask if you want to swap to Veggie sausages

Fish Goujons, Fries, Garden Peas | 7.5

Ham, Fried Egg, Fries, Garden Peas | 7 (GF)

Tagliatelle Pasta, Tomato Sauce, Cheddar Cheese | 7 (VGO)

Battered Chicken Breast Bites, Fries, Baked Beans | 7.5

Desserts

Banana Split | 5.5

Fresh Banana, Vanilla, Banana & Chocolate Ice Cream, Fudge, Chopped Mixed Nuts, Whipped Cream, Chocolate Sauce, Cherry (V, GF)

Strawberry Jelly & Vanilla Ice Cream | 4.5 (V)

Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce | 4.5 (V)

Vanilla or Chocolate Ice Cream (2 scoops) | 3.5 (V, GF)

Sundays

Above menu also available on Sundays

Local Roast Beef | 7.95

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy

Local Roast Chicken Breast | 7.95

Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables, Gravy

Local Roast Pork Loin | 7.95

Crackling, Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables, Gravy

Nut Roast | 7.95

Roast Potatoes, Seasonal Vegetables, Gravy (V)

V = Vegetarian VG = Vegan VGO = Vegan Option GF = Gluten Free

Lots of our dishes are adaptable. Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.

