

The
MAPLE
LOUNGE - RESTAURANT

BRUNCH

8-11:15am

Morning Mimosa 4.85
Prosecco and orange juice

The Classic Espresso Martini 9
Wogan Coffee Espresso, Cold Brew 77,
Vodka, Gomme

Home Baked Maple Granola 6.5

Natural Yogurt, Seasonal Compote, Blossom Honey ☺

On Toast 3.5

Whipped Butter, Strawberry Jam or Marmalade ☺

Avo On Toast 9

Greenacre Farm Poached Eggs, Smashed Avocado, Green Sauce,
Chilli Oil ☺

French Toast 9

Cinnamon Eggy Bread, Banana Brûlée, Cured Crispy Back Bacon,
Maple Syrup

Buttermilk Pancakes 7.5

Whipped Butter, Maple Syrup

Add Crispy Back Bacon 3

Add Buttermilk Fried Chicken 4.5

Add Seasonal Compote, Natural Yogurt 3 ☺

Full Maple 12.5

Greenacre Farm Fried Egg, Maple Cured Back Bacon, Bakers of
Nailsea Sausage, Baked Beans, Black Pudding, Hash Brown, Roasted
Beef Tomato, Herby Portabella Mushroom, Toast

Veggie Maple 12.5

Greenacre Farm Fried Egg, Veggie Sausage, Baked Beans, Hash
Brown, Roasted Beef Tomato, Herby Portabella Mushrooms, Wilted
Baby Spinach, Toast ☺

Toasted English Muffins

Florentine, Wilted Baby Spinach, Greenacre Farm Poached
Eggs, Hollandaise 8 ☺

Benedict, Maple Cured Back Bacon, Greenacre Farm Poached
Eggs, Hollandaise 9

Royale, Oak Smoked Salmon, Greenacre Farm Poached
Eggs, Hollandaise 10

Ciabatta's

Maple Cured Back Bacon 6

Bakers of Nailsea Pork Sausages 6.50

Add Greenacre Farm Fried Egg 1.50

Gluten free bread available

WOGAN COFFEES

Espresso 2.25

Americano 2.75

Latte 3.1

Flat White 2.95

Cappuccino 3.1

Mocha 3.25

Add Syrups .75

Maple, Vanilla, Chai, Salted
Caramel, Hazelnut

Dairy alternatives; Oat, Soya

BIRCHALL TEAS

English Breakfast 2.45

Earl Grey 2.45

Peppermint 2.45

Red Berry 2.45

Green 2.45

HOT CHOCOLATES

Hot Chocolate 3.1

Deluxe Hot Chocolate 3.5

SOFTS

**Freshly Squeezed Orange
Juice ^{250ml} 3.5**

Cheddar Water ^{33cl / 75cl} 1.75 / 3.5
Still or Sparkling

Juice ^{33cl} 2.5

Apple, Orange, Pineapple or Tomato

Frobisher Juice ^{25cl} 2.95

Cranberry or Mango

Cawston Press Sparkling ^{33cl} 2.35
Rhubarb or Elderflower

Coca-cola 1.9/2.7

Original, Diet Coke, Coke Zero

Schweppes Lemonade 1.9/2.7

☺ Gluten free ☺ Vegetarian ☺ Vegan ☺ Vegan Option

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

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from 12pm

NIBBLES

Smoked Almonds 4 ^{GF} ^{VG}

Lemon, Garlic & Extra
Virgin Olive Oil
Marinated Olives 4 ^{GF} ^{VG}

Charred Artisan
Breads 4 ^{VG}

Smoked Rapeseed Oil & Cabernet
Sauvignon Vinegar

Local Porkers 6.5

Bakers of Nailsea Chipolatas,
Marmalade Glaze, Cider,
Grain Mustard ^{GF}

Flatbreads 5.5

Curried Hummus, Blossom Honey,
Garden Herbs ^{VG}

SMALL PLATES

Buttermilk Fried
Chicken 8.5

Garam Masala, Smoked Paprika
Mayonnaise ^{GF}

Summer Tomatoes 7.95

Pickled Ewe's Curd, Crispy
Capers, Fine Beans,
Green Sauce ^{GF} ^{VG}

Half Pint Salt &
Pepper Squid 8.5

Lemon Pickle, Black Garlic
Mayonnaise



Heritage Beetroot 7.25

Radish, Orange Blossom,
Roasted Hazelnuts,
Horseradish Ricotta ^{GF} ^V ^{VG}

Grilled Mackerel
Fillet 7.95

Rhubarb Sauce, Pickled Rhubarb,
Grain Mustard, Watercress ^{GF}

MAINS

The Maple Burger 16

Two 4oz Beef Patties, Smoked Cheddar, Maple
Cured Baconnaise, Beef Tomato, Gem Lettuce,
Gherkin Ketchup, Hand Cut Salted Chips

Wild Mushroom Risotto 15.5

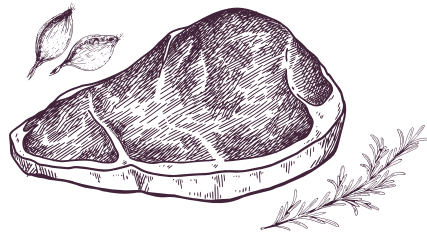
Roast Mushroom Puree, Courgette, Grain
Mustard, Aged Parmesan, White
Truffle Oil ^{GF} ^{VG}

Cider Battered Fresh Fish 16

Hand Cut Salted Chips, Chunky Tartare,
Crushed Garden Peas, Lemon Pickle ^{GF}

Lemon & Thyme Marinated Roast
Chicken Supreme 17

Charred Gem Lettuce, Crispy Pancetta,
Garlic Croutons, Aged Parmesan, Anchovies,
Caesar Dressing



250g Aged Sirloin Steak 28.5

Bloody Mary Butter, Watercress, Herby
Portabello Mushroom, Roasted Beef Tomato,
Hand Cut Salted Chips ^{GF}

Pair with *Camarada Malbec 2020, Argentina*

Draycott Blue Cheese Sauce 2.5
Brandy & Green Peppercorn Sauce 2.5

Roasted Spiced Cauliflower
Curry 15.5 ^{VG}

Smoked Almonds, Cucumber & Mint Raita,
Jasmine Rice, Flatbread

Maple & Muscovado Glazed
Ham 14.5 ^{GF}

Greenacre Farm Fried Eggs, Hand Cut Salted
Chips, Watercress, Pineapple Salsa

Market Fish Of The Day
[market price] ^{GF}

Walnut & Caper Salsa, Buttered New
Potatoes, Garden Herbs

Pork Tomahawk Steak 22

Smoked Apple Butter, Chargrilled Hispi ^{GF}
Cabbage, Smoked Almonds, Root Vegetable
Mash, Red Wine & Bone Marrow Jus
Pair with *Mount Riley Sauvignon Blanc 2021,
Marlborough, New Zealand*

SIDES

Hand Cut Salted
Chips 4 ^{GF} ^{VG}

Truffle Chips 5.5

Aged Parmesan, Black Truffle
Mayonnaise ^{GF} ^V

Buttered New Potatoes 4

Garden Herbs ^{GF} ^{VG}

Herby Portabello
Mushrooms 4

Black Garlic ^{GF} ^{VG}

Fine Beans 4

Garlic Butter ^{GF} ^{VG}

Dressed Green

Salad 4 ^{GF} ^{VG}

DESSERTS

Sticky Toffee Pudding 7

Spiced Rum Caramel, Banana Ice
Cream ^{GF} ^V



Warren's Fruit Farm
Strawberries 7

Clotted Cream Chantilly,
Meringue, Strawberry Coulis ^{GF} ^V

Dark Chocolate Tart 6.75

Roasted Hazelnuts, Orange
Blossom Clotted Cream ^V

Bramley Apple & Rhubarb
Crumble 7

Vanilla Ice Cream ^{GF} ^V

Spiced Conference Pear 7

Vanilla & Date Puree, Maple
Baked Granola ^{VG}

Local Cheeses 10.5

Draycott Blue, Pitchfork Cheddar,
Quince Jelly, Chutney, Biscuits ^V

Seasonal Ice Creams &
Sorbets 2 per scoop ^{GF} ^{VG}

^{GF} Gluten free ^V Vegetarian ^{VG} Vegan ^{VG} Vegan Option

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Lighter Lunch
Mon - Sat 12-4pm

CIABATTAS

Gluten free bread available

Smoked Salmon 9

Watercress, Chive Ricotta

Charred Red Peppers 7.5^{GF}

Courgette, Curried Hummus

Maple Cured Back Bacon 8

Beef Tomato, Rocket, Truffle Mayonnaise

Roast Beef 9

Green Sauce, Watercress, Black Garlic Mayonnaise

Chicken Breast 9

Chorizo, Tomato, Chilli Jam, Mayonnaise, Rocket

SALADS

Roasted Rosemary & Butternut Squash 14.25

Fine Beans, Pickled Ewe's Cheese, Candied Walnuts, Rocket, Baby Spinach, Watercress ^{GF} ^V

Lemon & Thyme Roasted Chicken Supreme 15.75

Maple Cured Back Bacon, Smashed Avocado, Rocket, Baby Spinach, Watercress, Maple & Mustard Dressing ^{GF}

Ploughman's Lunch 12

Maple & Muscovado Glazed Ham, Draycott Blue, Pitchfork Cheddar Chutney, Pickled Shallots, Watercress, Scotch Egg, Whipped Butter, Charred Bread

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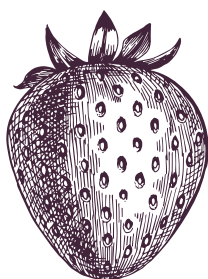
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from 12pm

DESSERTS

Sticky Toffee Pudding 7
Spiced Rum Caramel, Banana Ice Cream  




Warren's Fruit Farm Strawberries 7
Clotted Cream Chantilly, Meringue, Strawberry Coulis  

Dark Chocolate Tart 6.75
Roasted Hazelnuts, Orange Blossom Clotted Cream 

Bramley Apple & Rhubarb Crumble 7
Vanilla Ice Cream  

Spiced Conference Pear 7
Vanilla & Date Puree, Maple Baked Granola 

Local Cheeses 10.5
Draycott Blue, Pitchfork Cheddar, Quince Jelly,
Chutney, Biscuits 

**Seasonal Ice Creams &
Sorbets 2** per scoop  

After **DINNER DRINKS**

The Classic Espresso Martini 9
Maple Bacon Old Fashioned 9

Crème Brûlée cocktail 7.5
Vanilla Vodka, Port, Brown
Sugar, Double Cream

Coffee

Espresso 2.25
Americano 2.75
Latte 3.1
Flat White 2.95
Cappuccino 3.1
Mocha 3.25

Add Syrups .75

Maple, Vanilla, Chai, Salted
Caramel, Hazelnut





Dairy alternatives; Oat, Soya

Tea

English Breakfast 2.45
Earl Grey 2.45
Peppermint 2.45
Red Berry 2.45
Green 2.45

Hot Chocolate

Hot Chocolate 3.1
Deluxe Hot Chocolate 3.5
Baileys Hot Chocolate 4.75

 Gluten free  Vegetarian  Vegan  Vegan Option

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from 12pm

Sunday

MAINS

Cider Battered Fresh Fish 16

Hand Cut Salted Chips, Chunky Tartare, Crushed Garden Peas, Lemon Pickle ^{GF}

Roasted Spiced Cauliflower Curry 15.5

Smoked Almonds, Cucumber & Mint Raita, Jasmine Rice, Flatbread ^{VG}



Bakers of Nailsea Slow Roast Beef 17

Yorkshire Pudding, Garlic Roast Potatoes, Red Wine & Bone Marrow Gravy

Roast Pork Loin 16

Smoked Apple Butter, Crackling, Garlic Roast Potatoes, Red Wine & Bone Marrow Gravy ^{GF}

Roast Chicken Supreme 16

Sage & Grain Mustard Pesto, Garlic Roast Potatoes, Red Wine & Bone Marrow Gravy ^{GF}

Vegan Nut Roast 15.5

Walnut & Caper Salsa, Garlic Roast Potatoes, Red Wine & Vegetable Gravy ^{GF VG}

**Roasted Butternut Squash & Rosemary
Risotto 14.5**

Butternut Squash Puree, Sage & Grain Mustard Pesto, Aged Parmesan ^{GF VG}

All roasts are served with star anise & maple glazed carrots, butternut squash puree, braised red cabbage, seasonal greens, extra red wine & bone marrow gravy.

Extras

Maple Dry Cured Pigs in Blankets 4 ^{GF}

Cauliflower Cheese 4.5

Aged Parmesan Gratin, White Truffle Oil ^{GF VG}

Garlic Roast Potatoes 3.5 ^{GF VG}

Yorkshire Pudding 1.5 ^V

SMALL PLATES

Summer Tomatoes 7.95

Pickled Ewe's Curd, Crispy Capers, Fine Beans, Green Sauce ^{GF VG}

**Half Pint Salt & Pepper
Squid 8.5**

Lemon Pickle, Black Garlic Mayonnaise

**Candied Beetroot,
Radish 7.25**

Orange Blossom, Roasted Hazelnuts, Horseradish Ricotta ^{GF V}

**Grilled Mackerel
Fillet 7.95**

Rhubarb Sauce, Pickled Rhubarb, Grain Mustard, Watercress ^{GF}

DESSERTS

Sticky Toffee Pudding 7

Spiced Rum Caramel, Banana Ice Cream ^{GF V}

**Warren's Fruit Farm
Strawberries 7**

Clotted Cream Chantilly, Meringue, Strawberry Coulis ^{GF V}

Dark Chocolate Tart 6.75

Roasted Hazelnuts, Orange Blossom Clotted Cream ^V

Bramley Apple & Rhubarb Crumble 7

Vanilla Ice Cream ^{GF V}

Spiced Conference Pear 7

Vanilla & Date Puree, Maple Baked Granola ^{VG}

Local Cheeses 10.5

Draycott Blue, Pitchfork Cheddar, Quince Jelly, Chutney, Biscuits ^V

Seasonal Ice Creams &

Sorbets 2 per scoop ^{GF VG}

^{GF}Gluten free ^VVegetarian ^{VG}Vegan ^{VG}Vegan Option

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Kids

DRINKS

Cawston Press Apple & Pear 1.55

Cawston Press Apple & Strawberry 1.55

MAINS

4oz Beef Burger, Bun & Chips 7

Sausages, Mash & Baked Beans 7 ^{GF}

Battered Fresh Fish, Chips & Garden Peas 7.25 ^{GF}

Roasted Butternut Squash & Rosemary Risotto,
Butternut Squash Puree 7 ^{GF VG}

PUDDINGS

Buttermilk Pancakes, Banana Brûlée, Vanilla
Ice Cream 5.5 ^V

Seasonal Ice Creams & Sorbets 2 per scoop ^{GF VGO}

SUNDAY DISHES

Roasts 7.95

Bakers of Nailsea Slow Roast Beef, Yorkshire
Pudding, Garlic Roast Potatoes, Gravy

Roast Pork Loin, Smoked Apple Butter, Crackling,
Garlic Roast Potatoes, Gravy ^{GF}

Vegan Nut Roast, Walnut & Caper Salsa, Garlic Roast
Potatoes, Vegetable Gravy ^{GF VG}

*All served with maple glazed carrots, Butternut Squash
puree, braised red cabbage and seasonal greens*

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