

## FRUITS AND GRAINS

### Granola | 9

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

### Peanut brittle muesli | 8

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

## FULL

### Maple breakfast | 14

Bakers of Nailsea sausages, thick back bacon, black pudding, wild herb mushrooms, crispy rosti, tomatoes, Greenacre Farm fried egg and homemade beans. Served with sourdough toast.

### Gamekeepers | 17

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

### From the field | 14 v

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

### Steak and eggs | 18

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

## ROYALES

*All served on a toasted muffin*

### Mushrooms | 9

Baked mushrooms, shallots and spinach.

### Benedict | 10

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

### Royale | 11

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

### Avocado | 11

Smashed avocado with tomato and onion confit.

## GREENACRE FARM EGGS

*All served on sourdough toast with whipped butter.*

### Scrambled | 9 vgo

Creamy scrambled eggs served with warm spinach and nduja.

### Dippy | 7

Soft boiled eggs served with crispy soldiers

### Breakfast roll | 9

Bacon, sausage, hash brown and a soft fried egg.

## SWEET

### Maple pancakes | 9

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

### French toast | 12

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

Most of our dishes are gluten free or have a gluten free option (GFO).

VG = Vegan VGO = Vegan Option GFO = Gluten Free Option

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## 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

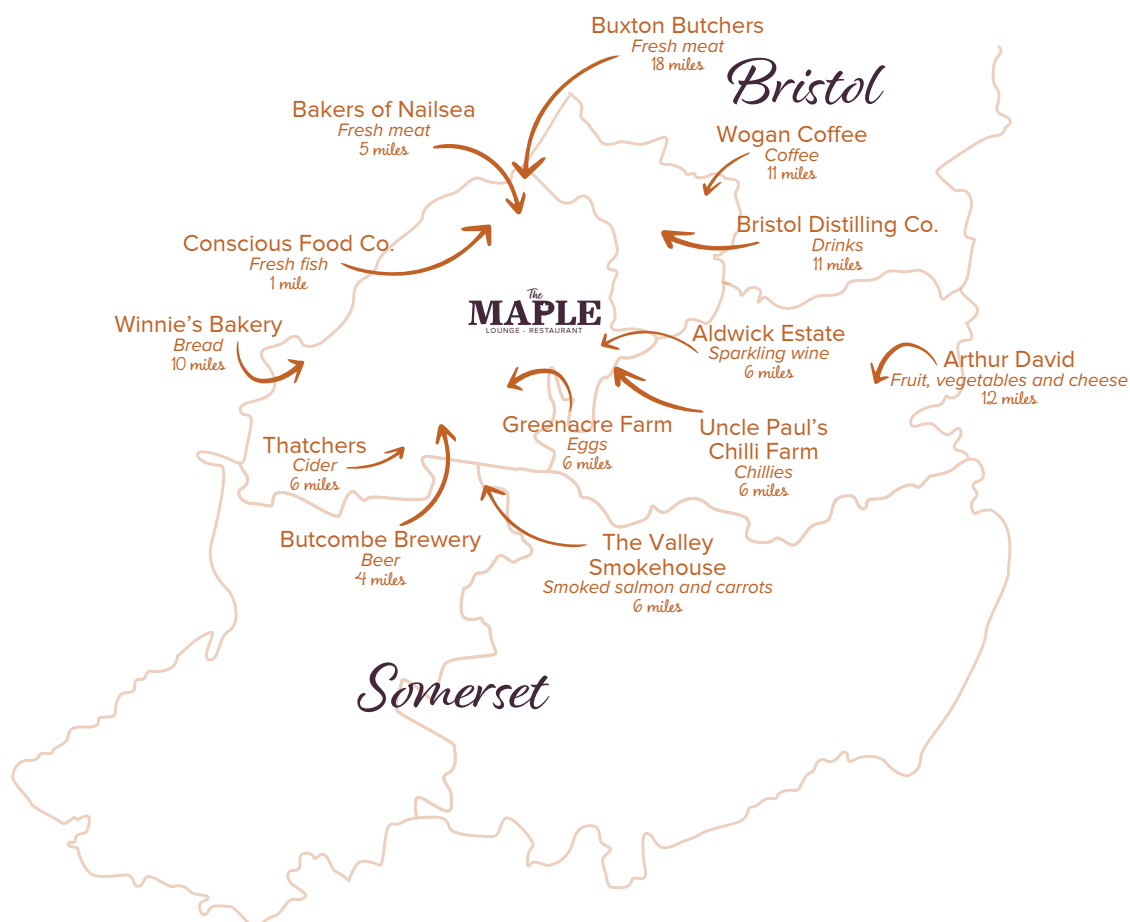
## COFFEE

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

*Alternative milk and  
decaffeinated coffee available*

## COLD DRINKS

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



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.

# The MAPLE

LOUNGE - RESTAURANT

## WHILE YOU WAIT

### Pork puffs with apple ketchup | 4

Lightly salted pork puffs served with sweet apple ketchup

### Duck scotch eggs | 5

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

### Maple flavoured crisps | 4

Rustic crisps tossed in our maple glaze

### Sausage roll | 6 GFO

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

### Bread and olives | 6 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 *(not gluten free)*

### Soup of the day | 6 VG

Freshly made soup with warm crusty bread and salted butter

### Oysters and scallops | 13

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

### Smoked beef ribs | 12

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

### Cauliflower wings with nduja | 8 VG

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

## MEAT

### Chicken supreme | 18

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

### Pork belly | 21

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

### 30 day dry-aged rib-eye | 29

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

### The Maple classic burger | 16 ♥

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 ♥

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

### Ham, egg and chips | 15

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

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

## PLANT

### Whole Crown Prince Squash | 15

Whole Crown Prince squash filled with pulses and winter vegetables

### Spinach tagliatelle | 16

Spinach infused tagliatelle with a herb pesto

### Courgette, spelt and aubergine fritters | 13 ♥

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

## FROM THE SEA

### Fish and chips | 18

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

### Moules | 15

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 ♥

Our caught fish with winter cassoulet and salsa verde

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## DESSERTS

### Toffee apple crumble with a warm ginger oat topping | 7

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

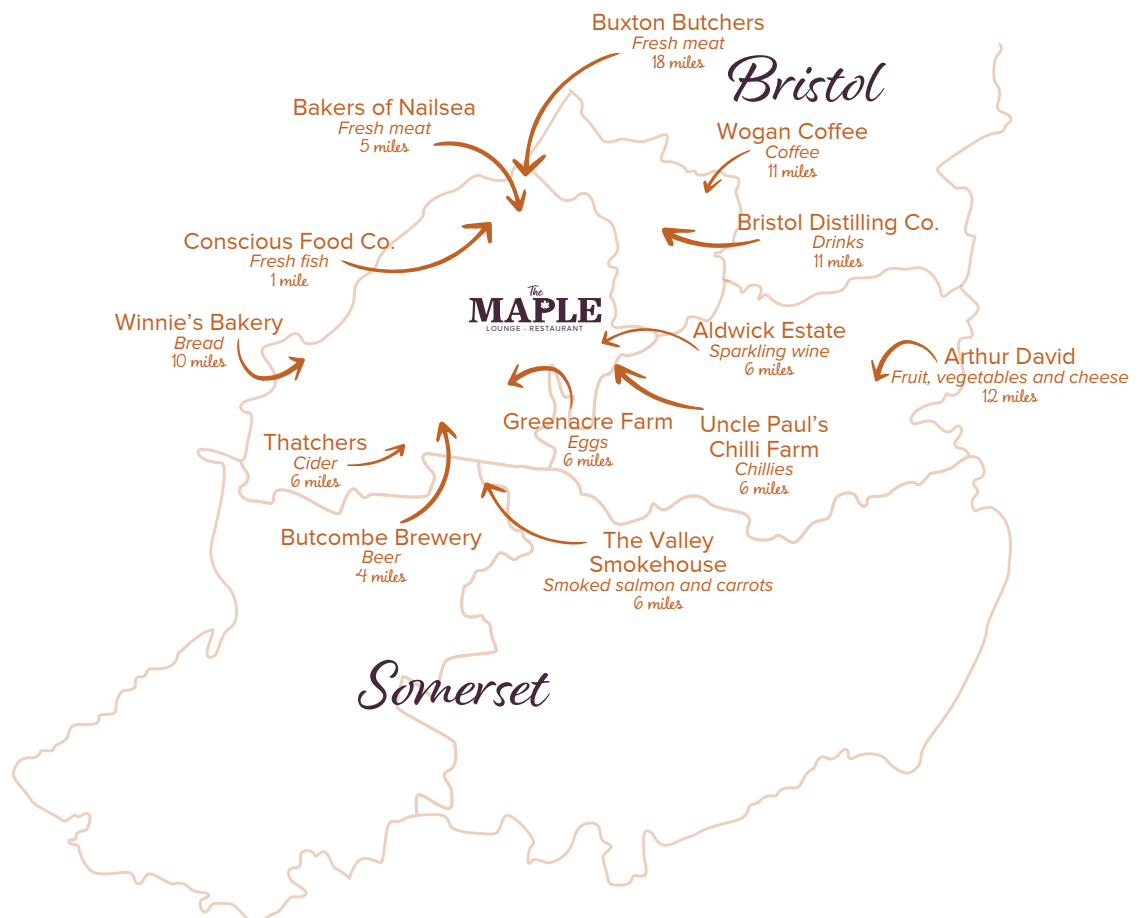
A decadent gooey chocolate fondue with popping candy, hand crafted marshmallow, fresh fruit and mini doughnuts... perfectly served for 2 people

### *Something extra special.... Candy stand to share*

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



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## WHILE YOU WAIT

**Pork puffs with apple ketchup | 4**

Lightly salted pork puffs served with sweet apple ketchup

**Duck scotch eggs | 5**

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

**Maple flavoured crisps | 4**

Rustic crisps tossed in our maple glaze

**Sausage roll | 6 GFO**

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

**Bread and olives | 6 GFO**

Local artisan breads with cured olives, oils and whipped butter

## STARTERS

**Soup of the day | 6 VG**

Freshly made soup with warm crusty bread and salted butter

**Oysters and scallops | 13**

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

**Smoked beef ribs | 12**

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

**Cauliflower wings with nduja | 8 VG**

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 rib | 20**

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

**Chicken | 19**

Tender chicken supreme, served with sausage meat stuffing

**Pork belly | 18**

Cider braised pork belly squares, pan finished for that crispy crackling, served with burnt apple sauce

**Trio of roasts | 23 ♥**

Beef rib, pork belly and chicken supreme, served with sausage meat stuffing

## MAPLE CLASSICS

**The Maple classic burger | 16 ♥**

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**

Whole Crown Prince squash filled with pulses and winter vegetables

**Moules | 15**

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

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Rich and sweet bread and butter pudding with thick creamy custard

### Chocolate mille-fueille | 7

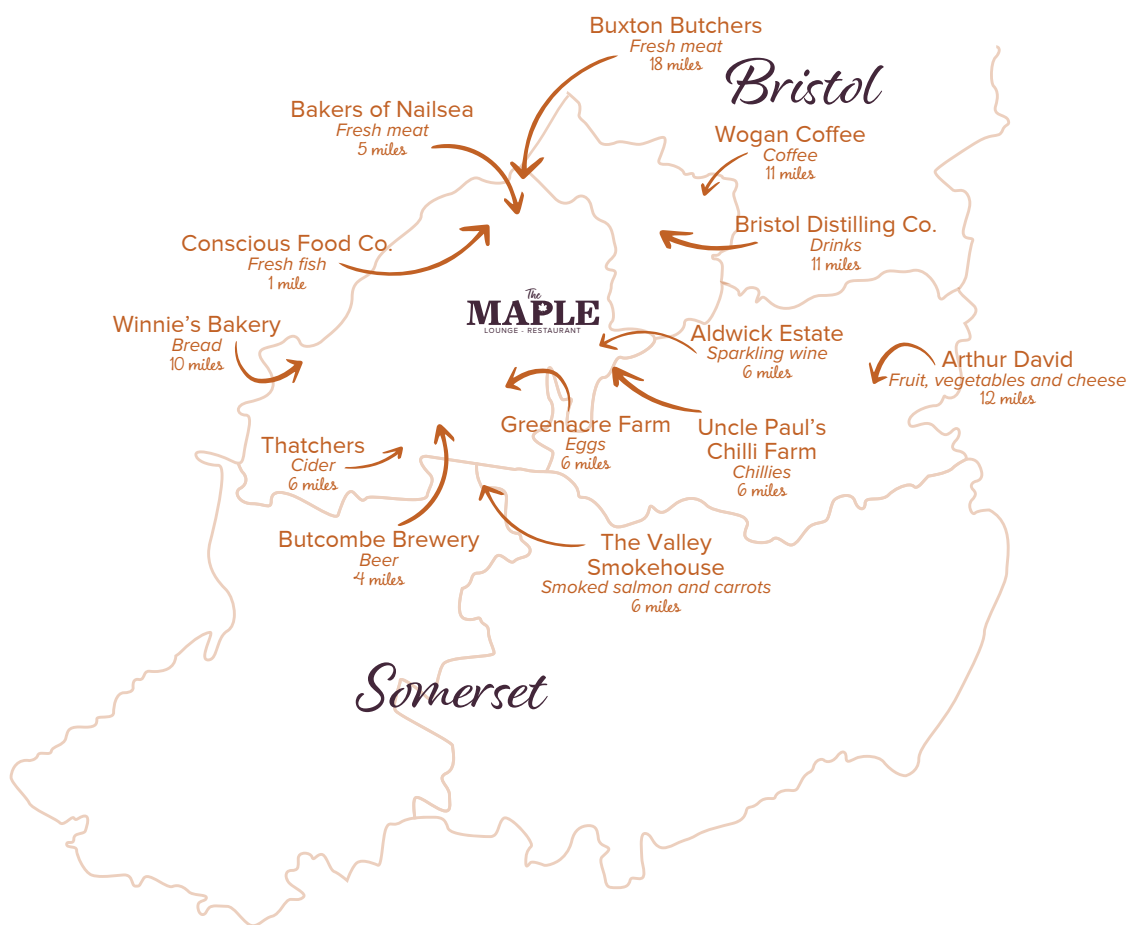
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# The MAPLE Kids

LOUNGE - RESTAURANT

2 courses | 9.99 or 3 courses | 12.99

## 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)

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# Bottomless BRUNCH

Food  
Choose one dish

£40 per person

Available every Saturday, 8am-5pm

## Eggs Benedict

Thick Farmhouse Toast, Maple Cured Back Bacon, Greenacre Farm Poached Eggs, Hollandaise

## Eggs Florentine

Thick Farmhouse Toast, Wilted Baby Spinach, Greenacre Farm Poached Eggs, Hollandaise

## Eggs Royale

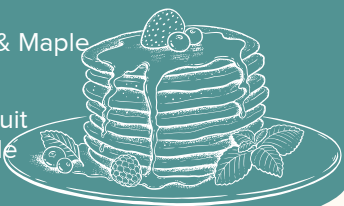
Thick Farmhouse Toast, Valley Smokehouse Salmon, Greenacre Farm Poached Eggs, Hollandaise

## Avocado Brunch

Smashed Avocado, Greenacre Farm Poached Eggs, Streaky Bacon, Rocket, Green Sauce, Uncle Paul's Chilli Jam (V)

## Pancakes Stacks, choose from:

- **Nutella**, Banana, Brownie Chunks, Chocolate Sauce (V)
- **Peanut Butter & Jelly**, Peanut Butter Ice Cream (V, P)
- **Biscoff**, Chantilly Cream, Berries, Biscoff Crumb (V)
- **Maple Cured Back Bacon & Maple Syrup**
- **Organic Greek Yogurt & Fruit Compote**, Homemade Maple



Gluten free bread and pancakes available on request, please make your server aware of any dietary requirements.

## Full Maple

Bakers of Nailsea Pork Sausage, Greenacre Farm Fried Egg, Maple Cured Back Bacon, Baked Beans, Black Pudding, Hash Browns, Tomato, Mushroom, Toast

## Veggie Full Maple

Wilted Spinach, Roasted Tomato, Mushroom, Vegan Sausages, Hash Browns, Baked Beans, Avocado, Toast, Vegan Butter (VG)

## The Maple Burger

Local 4oz Beef Burger, Pulled BBQ Beef Brisket, Streaky Bacon, Burger Cheese, Pickled Red Onion, Burger Sauce, Iceberg Lettuce, Onion Rings, Brioche Burger Bun, Koffman Fries, Slaw

## Sides

Optional, charged additionally

Bakers of Nailsea Maple Back Bacon | 2

Bakers of Nailsea Pork Sausage | 2

Vegan Sausage | 2

Roasted Field Mushroom | 1.5

Greenacre Farm Egg | 1.25

Hash Browns | 2

Black Pudding | 1.5

Avocado | 2.5

Roasted Tomato | 1.5

## Nibbles

Optional, charged additionally

Cheesy Garlic Bread | 4.25 (V)

Halloumi Fries, Sweet Chilli Sauce | 5.5 (V)

Mac 'n' Cheese Croquettes, Truffle Mayo | 6 (V)

Hand Cut Salted Chips | 3.5 (VG, GF)

Sundried Tomato & Confit Garlic Bread | 4.25 (V)

Truffle Chips, Aged Parmesan, Black Truffle Mayonnaise | 4 (V)

## Drinks

Freshly made drinks to order, choose from any of the below:

## Prosecco

Deliciously cold, crisp and refreshing.

## Mimosa

This perfect combination of Prosecco and orange juice is tasty and refreshing.

## Passion Fruit Martini

This Passion fruit cocktail is bursting with zingy flavours, topped with Prosecco for an extra sparkle. Vanilla Vodka, Passoa, lime juice, sugar syrup and garnished with passion fruit.

## Espresso Martini

Rich, velvety and smooth. This classic is made with a double shot espresso of Wogan Coffee, 77 Black, Vanilla vodka and Simple Syrup.

## Whisky Sour

Treat your taste buds with this rich, silky smooth cocktail. Made all the smoother with the Dewar's Scotch used.

## Classic Mojito

A Cuban Classic, a combination of sweetness, refreshing citrus and mint flavours that complement Barcardi Carta Blanca rum perfectly.

## Rum Punch

A silky smooth blend of Barcardi Carta Blanca Rum, Coconut Liqueur and Tropical Citrus Fruits, served over ice and garnished with an orange wheel.

## Berry Mojito

An altogether fruity twist on the old classic, this take on the Mojito ditch the usual ingredients in favour of a sweet assortment of berries.

## Korev Cornish Lager

A crisp, refreshing and pale Cornish lager.

## Thatchers Gold Cider

Refreshing medium dry cider, blended from west country apples.

## Lime & Mango Cooler (non-alcoholic)

Wonderfully aromatic, mango juice is combined with fresh lime juice and pineapple juice, then topped up with lemonade to make a long zesty drink.

## Orange, Cranberry & Elderflower Spritz (non-alcoholic)

Deliciously fresh, cranberry juice is mixed with freshly squeezed orange juice and topped with sparkling elderflower.

Drinks are served one at a time per-person, you will need to have pretty much finished your drink before ordering the next.



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T&Cs apply. £40 per person includes one brunch food dish and unlimited drinks from The Maple Bottomless Brunch menu. Additional food or drinks will be surcharged. We may need to withdraw The Bottomless menu package from time-to-time due to seasonal or local events. Food and Drinks selection is subject to change and availability. Your Maple Bottomless experience is restricted to a 2-hour sitting, last orders will be 15 minutes before the end of your slot. The 2 hours start from the time of your booking, so we recommend arriving on time as your slot cannot be extended for late arrival. Whole table must participate in The Maple Bottomless package. The maximum table size for Bottomless Brunch is 8 people. Last booking slot is 3pm Saturday. Multiple drinks cannot be ordered at the same time for 1 person. Drinks need to be emptied before a new one will be delivered to the table. The Maple team can refuse the right to top-ups or extra drinks. Over 18 years only - please drink responsibly. Drinking to excess won't be permitted and we reserve the right to cease serving at any time. The Maple Bottomless Brunch is available for pre-booking only, with a £10 per person deposit, payable at the time of booking. Not available with any other offer, promotion, discount or voucher. TOUT'S Card instant offers not available during The Maple Bottomless Brunch.