



BREAKFAST

Maple Breakfast | 14 ^{GFO}

Sausage, thick back bacon, black pudding, mushrooms, hash brown, roasted tomatoes, Greenacre Farm fried eggs, baked beans. Served with sourdough toast

From the Field | 14 ^{VG}

Vegan sausage, roasted tomatoes, mushrooms, hash brown, spinach, avocado, baked beans. Served with sourdough toast

Smashed Avocado | 11.50 ^{VG GFO}

Smashed avocado, roasted tomatoes, rocket, chilli oil. Served on sourdough toast

Steak and Eggs | 18 ^{GF}

Bavette steak (recommended medium rare), Greenacre Farm poached or fried egg, hash browns, roasted tomato

Avocado | 13.50 ^{GFO}

Smashed avocado, streaky bacon, Greenacre Farm poached egg, chilli oil. Served on sourdough toast

Breakfast Roll | 9 ^{GFO}

Thick back bacon, sausage, hash brown, soft fried egg

GREENACRE FARM EGGS

Florentine | 11.25 ^{V, GFO}

Sauteed spinach, Greenacre Farm Poached Egg, hollandaise sauce. Served on a toasted muffin

Benedict | 11.50 ^{GFO}

Thick cut bacon, Greenacre Farm Poached Egg, hollandaise sauce. Served on a toasted muffin

Royale | 12.50 ^{GFO}

Smoked salmon, Greenacre Farm Poached Egg, hollandaise sauce, charred lemon. Served on a toasted muffin

Scrambled | 9 ^{V, GFO}

Scrambled eggs, wilted spinach, nduja. Served on sourdough toast

Dippy | 7 ^{V, GFO}

Soft boiled eggs, crispy buttered soldiers

SWEET

Maple Pancakes | 9 ^{V, GFO}

All butter pancakes, maple syrup

Streaky bacon supplement | 3

French Toast | 12 ^{V, GFO}

Poached berries, streaky bacon, cinnamon sugar

Granola | 9 ^V

Homemade granola, fruit compote, honey, natural yoghurt

Pastries | 3

Pain au raisin, pain au chocolat, all butter croissant

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The
MAPLE
LOUNGE - RESTAURANT

STARTERS

Duck scotch eggs | 5 ^{GF}
Duck egg surrounded by rich sausage meat and panko breadcrumbs

Sausage roll | 6
Sausage roll encased in light pastry and a dollop of spicy salsa

Soup of the day | 6 ^{VG, GFO}
Freshly made soup with warm crusty bread and salted butter

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}
Local artisan breads with cured olives, oil and whipped butter

LUNCH

Ploughman's | 15 ^{GFO}
Platter of ham, cheddar, pickled egg, pickled onion, scotch egg, pork pie, chutney and warm crusty bread

Classic chicken Caesar | 15 ^{GFO}
Poached egg, streaky bacon, croutons, white anchovies, parmesan, Romano lettuce

Crayfish salad | 14.5 ^{GFO}
Avocado, watermelon, cucumber, baby gem, spiced Mary rose sauce

OPEN SANDWICHES

Roasted sirloin | 15 ^{GFO, DF}
Horseradish cream, poached egg, baby gem, truffle mayonnaise. Served on sourdough

Avocado | 15 ^{GFO, DF}
Streaky bacon, horseradish cream, poached egg, baby gem, truffle mayonnaise. Served on sourdough

Crayfish and smoked salmon | 13.5 ^{GFO, DFO}
Baby gem, cucumber, herb cream cheese, spiced May rose sauce

MAPLE CLASSICS

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} ♥
6oz beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries

Ham, egg and chips | 15 ^{GF}
Honey glazed ham, triple cooked chips, soft fried egg and charred pineapple

Pie of the week | 18
Handcrafted pie, potato terrine, lashings of gravy and seasonal vegetables



Courgette, spelt and aubergine fritters | 13 ^{VG} ♥

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

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)

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.

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.

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

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STARTERS

- Soup of the day | 6 ^{GFO}
Freshly made soup, warm crusty bread, salted butter
- Bread & Olives | 6 ^{VGO, GFO}
Local breads, cured olives, balsamic & oil, whipped butter
- Sausage Roll | 6
Sausage roll, spicy salsa
- Roasted Parsnip | 6 ^{VG}
Pickled rhubarb, miso and pumpkin seeds, caramelised walnuts
- Goats Cheese Mousse | 9.5 ^{GF}
Poached white raisins, crispy artichoke heart, cucumber, rocket, maple dressing

MAINS

- Chicken Supreme | 19.5 ^{GF}
Pea velouté, potato pavé, caramelised carrot, tender stem broccoli, parsnip crisp
- Pork Fillet | 20.5 ^{GF}
Potato dauphinoise, red cabbage purée, tender stem broccoli, parsnip crisp, pork & cider jus
- 30 day Dry-Aged Sirloin | 29 ^{GF}
8oz Sirloin (best served medium rare), charred tomato, homemade onion rings, peppercorn sauce, chips
- The Maple Classic Burger 16.5 ^{GFO} ♥
6oz beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries
- Pie of the week | 18
Potato terrine, gravy, seasonal vegetables
- Courgette Fritters | 13 ^{VG} ♥
Mixed spices, courgette, warm spelt and jumbo couscous peanut salad
- Fish and Chips | 18 ^{GFO}
Beer battered fish, chips, curry sauce, mushy peas, homemade tartare
- Sausage and Mash | 14 ^{GFO} ♥
Trio of sausages, creamy mash, seasonal greens, onion gravy
- Roasted Beetroot | 15 ^{VG GF}
Selection of roasted beetroot, carrot and brown butter puree, Moroccan style red lentils
- Tagliatelle | 16 ^V
Spinach, homemade herb pesto, cream
- Moules of the day | 15 ^{GF}
Line caught mussels, daily sauce, fries

SIDES

- Thick Cut Chips | 4 ^{GFO VG}
- Skin On Fries | 4 ^{GFO VG}
- Seasonal Greens | 4 ^{GF VG}
- Rainbow Coleslaw | 2.5 ^{GFO VG}
- Homemade Onion Rings | 4 ^{GF VG}

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LOUNGE - RESTAURANT

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Freshly made soup, warm crusty bread, salted butter
- Bread & Olives | 6 ^{VGO, GFO}
Local breads, cured olives, balsamic & oil, whipped butter
- Sausage Roll | 6
Sausage roll, spicy salsa
- Roasted Parsnip | 6 ^{VG}
Pickled rhubarb, miso and pumpkin seeds, caramelised walnuts
- Goats Cheese Mousse | 9.5 ^{GF}
Poached white raisins, crispy artichoke heart, cucumber, rocket, maple dressing

ROASTS

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

- Beef | 20 ^{GFO}
Local beef sirloin, tender and full of flavour, served medium rare
- Chicken | 19 ^{GFO}
Tender chicken supreme, sausage stuffing
- Pork | 18 ^{GFO}
Succulent pork, crispy crackling
- Trio of roasts | 23 ^{GFO} ♥
Beef sirloin, roast pork, turkey, sausage meat stuffing
- Wellington | 16 ^{VG}
Butternut squash, lentils, almonds

EXTRAS

- Cauliflower cheese | 3.50 ^{GF}
- Roast potatoes | 3 ^{GF VG}
- Yorkshire pudding | 1.50
- Seasonal veg | 4 ^{GF VG}

MAINS

- The Maple classic burger 16 ^{GFO} ♥
6oz beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries
- Butternut squash | 15 ^{VG GF}
Roast butternut squash, couscous, seasonal vegetables
- Fish and chips | 18 ^{GFO}
Beer battered fish, chips, curry sauce, mushy peas, homemade tartare

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DESSERTS

Crumble | 7 ^{GFO}

Rhubarb, poached berries, ginger oat top, custard

Bread and Butter Pudding | 7

All butter croissant, raisins, custard

Lemon Posset | 8 ^{GFO}

Homemade shortbread, white chocolate snow, poached berries

Maple Mess | 8

Meringue, maple syrup, smashed cheesecake, poached berries. Served with whipped cream & berry sorbet

Somerset Cheese Board | 13 ^{GFO}

Local cheeses, chutney, biscuits

AFTER DINNER DRINKS

Espresso Martini | 9

Bristol Distilling Co. vodka, espresso, dark brown sugar

Old Fashion | 9

Bourbon, angostura bitters, simple syrup

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MAINS | 7

Cheeseburger and chips ALLERGENS
Served with baked beans or peas

Fish and chips ALLERGENS
Served with baked beans or peas

Chicken dippers and chips ALLERGENS
Served with baked beans or peas

Mac 'n' cheese ALLERGENS
Served with garlic bread

Sausage, mash and gravy ALLERGENS
Served with baked beans or peas

DESSERTS | 4

Chocolate brownie and vanilla ice cream ALLERGENS

Seasonal Maple sundae ALLERGENS

Apple crumble and custard ALLERGENS

Ice cream / Sorbet | 2 PER SCOOP

ROASTS | 7.95

Served with roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and a rich gravy

Local roast beef ALLERGENS

Local roast chicken breast ALLERGENS

Local roast pork loin ALLERGENS

Nut roast ALLERGENS

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