

BREAKFAST

Maple Breakfast | 14 GFO

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

From the Field | 14 VG

Vegan sausage, roasted tomatoes, mushrooms, hash brown, spinach, avocado, baked beans. Served with toasted white bloomer

Mushrooms on Toast | 8.5 VG GFO

Panfried chestnut mushrooms, garlic, thyme, parsley. Served on toasted white bloomer

Steak and Eggs | 18 GF

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

Avocado | 13.5 GFO

Smashed avocado, streaky bacon, Greenacre Farm poached egg, chilli oil. Served on toasted white bloomer

Breakfast Roll | 9 GFO

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

Bacon and Cheese Croissant | 5.5

Thick back bacon, cheddar cheese

GREENACRE FARM EGGS

Florentine | 11.25 V, GFO

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

Benedict | 11.5 GFO

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

Royale | 12.5 GFO

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

Scrambled | 9 V, GFO

Scrambled eggs, wilted spinach, Uncle Pauls garlic and onion chill jam. Served on toasted white bloomer

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

**Kids: Smaller portions of this menu
are available upon request.**

STARTERS

Soup of the day | 6 GFO, VGO

Freshly made soup, warm crusty bread, butter

Bread & Olives | 6 VGO, GFO

Local breads, cured olives, balsamic & oil, butter

Ham Hock Terrine | 8.5 GFO

Slow cooked ham hock, homemade piccalilli, sourdough toast

Spicy Cauliflower Wings | 7.5 V, GF

Mayonnaise and chive dip, rocket bed

LUNCH

Ploughman's | 16 GFO

Plate of ham, roast sirloin of beef, Stilton & Cheddar cheese, pickled egg, pickled onion, pork pie, chutney, apple, celery, warm bread

Beetroot Salad | 10.5 GF, VGO

Roasted walnuts, goat's cheese, crispy kale, raspberry vinegar dressing

Ham, Egg and Chips | 15.5 GF

Maple glaze, triple cooked chips, soft fried egg, charred pineapple

The Maple Allday Breakfast | 14 GFO

Sausage, thick back bacon, black pudding, mushrooms, hash brown, roasted tomatoes, Greenacre Farm fried egg, baked beans. Served with toasted white bloomer

SANDWICHES

Roasted Sirloin | 16 GFO, DF

Ruby and White sirloin, homemade red onion chutney, Stilton cheese. Served in white bloomer with fries

Open Avocado | 15 GFO, DF, VGO

Streaky bacon, smashed avocado, poached egg, baby gem, truffle mayonnaise. Served on white bloomer with fries

MAPLE CLASSICS

Sausage and Mash | 16.5 GF

Bakers of Nailsea sausages, mashed potatoes, seasonal greens, onion gravy

Flat Iron Steak | 26.5 GFO

8oz Flat Iron (served medium rare and sliced), Chimichurri, homemade onion rings, fries, house salad

The Maple Classic Burger | 17.5 GFO ❤

Beef burger, cured streaky bacon, Cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries

Chicken Burger | 17 GFO

Marinated chicken, smoked paprika mayo, bacon, cheese, rainbow slaw, fries

Cauliflower Steak | 14.5 GF, VG, DF ❤

Chargrilled cauliflower steak, ratatouille, Chimichurri, Tenderstem

Pea and Wasabi Risotto | 13 VG, GFO

Served with dill oil, chilli flakes

Pie of the Week | 15.5

Mashed potato, seasonal greens, onion gravy

SIDES

Truffle and Parmesan Chips | 6.5 GFO

Seasonal Greens | 4.5 GF VG

Thick Cut Chips | 4.5 GFO VG

Rainbow Coleslaw | 2.5 GFO VG

Skin On Fries | 4.5 GFO VG

Homemade Onion Rings | 4.5 GFO

STARTERS

Soup of the day | 6 GFO, VGO
Freshly made soup, toasted bread, salted butter

Bread & Olives | 6 VGO, GFO
Local breads, cured olives, balsamic & oil, salted butter

Ham Hock Terrine | 8.50 GFO
Slow cooked ham hock, homemade piccalilli, toasted bread

Spicy Cauliflower Wings | 7.5 V, GF
Mayonnaise and chive dip, rocket bed

Burrata | 13 GF
Heritage tomatoes, Burrata, olive oil, balsamic glaze

MAINS

Pork Fillet | 20.5 GF
Potato dauphinoise, red cabbage purée, tender stem broccoli, pork & cider jus

Flat Iron | 26 GFO
8oz Flat iron (served medium rare and sliced), chimichurri, homemade onion rings, fries, house salad

The Maple Classic Burger 16.5 GFO ❤
Beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries

Chicken Burger | 16 GFO
Marinated chicken, smoked paprika mayo, bacon, cheese, rainbow slaw, fries

Ox Cheek | 16.5 GF
Smoked mash potatoes, thyme pickled onions, maple glazed rainbow carrots, greens, red wine jus

Bubble & Squeak Potato Cake | 14.5 GF, VG, DF
Curried carrot puree, tender stem, garden peas, paprika oil

Fish and Chips | 18 GFO ❤
Beer battered fish, chips, curry sauce, mushy peas, homemade tartare

Pea and Wasabi Risotto | 13 VG, GFO
Served with dill oil, chilli flakes

Pie of the Week | 15.5
Dauphinoise potatoes, seasonal greens, onion gravy

Please check our specials menu for our daily fish specials

SIDES

Truffle and Parmesan Chips | 6.5 GFO
Seasonal Greens | 4 GF VG

Thick Cut Chips | 4 GFO VG
Rainbow Coleslaw | 2.5 GFO VG

Skin On Fries | 4 GFO VG
Homemade Onion Rings | 4 GFO



The
MAPLE
LOUNGE - RESTAURANT

PRE DINNER-DRINKS

Butcombe Underfall Lager 4% | 5

A clean ultra-crisp triple-filtered lager. Perle, Saaz and Target hops for subtle hoppy notes, its brewed in Wrington – 2.7 miles away from The Maple.

Hugo Spritz | 9

Somerset distillery gin, prosecco, elderflower cordial, soda, Maple mint, lime wheel

Negrini Sbagliato | 9

Campari, prosecco, sweet vermouth, dehydrated orange wheel

(Please see *drinks menu* for full cocktail list)

STARTERS

Heritage Tomato and Chutney Tart | 6.5 v

Roasted heritage tomatoes, tomato chutney, pesto, rocket salad, balsamic glaze

Moules Mariniere | 7.5 GFO

Served with white bloomer

Baked Camembert to Share | 14 GFO

Served with white bloomer, cranberry sauce

Cod and Salmon Fish Cake | 7.5

Rocket, lemon & pepper mayonnaise

MAINS

Chicken Roulade | 19 GF

Chicken thigh, chicken and spinach mousse, hasselback potatoes, creamy sage & white wine sauce, seasonal greens

Moules Mariniere | 16.5 GFO

Served with skin on fries

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.

STARTERS

Soup of the day | 6 GFO
Freshly made soup, warm crusty bread, butter

Bread & olives | 6 VGO, GFO
Local breads, cured olives, balsamic & oil, butter

Burrata | 13 GF
Heritage tomatoes, Burrata, olive oil, balsamic glaze

Heritage Tomato and Chutney Tart | 6.5 V
Roasted heritage tomatoes, tomato chutney, pesto, rocket salad, balsamic glaze

Baked Camembert to Share | 14 GFO
Served with white bloomer, cranberry sauce

ROASTS

Served with roast potatoes, seasonal greens, roasted carrots, beetroot, 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, sausage stuffing

Trio of roasts | 23 GFO ❤
Beef sirloin, roast pork, chicken, sausage stuffing

Beetroot wellington | 16 VG
Puff pastry, roasted beetroot

EXTRAS

Cauliflower cheese | 3.5 GF Roast potatoes | 3 GF VG Yorkshire pudding | 1.5 Seasonal veg | 4 GF VG

MAINS

The Maple Classic Burger | 16.5 GFO ❤
Beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries

Chicken Burger | 16 GFO ❤
Marinated Chicken, smoked paprika mayo, bacon, cheese, rainbow slaw, fries

Courgette Fusilli | 13 VG
Courgette puree, home pickled courgette, baby spinach, chilli flakes, fresh lemon zest

Fish and Chips | 18 GFO ❤
Beer battered fish, chips, curry sauce, mushy peas, homemade tartare

The **MAPLE** LOUNGE - RESTAURANT

DESSERT SPECIALS

Crème Brûlée | 7.5 GF

Homemade baked custard, fruit compote, maple grown mint

Triple Chocolate Brownie | 7.5 GF

Dark, milk & white chocolate, vanilla ice cream

DESSERTS

Black Berry Mousse | 8.5

Italian meringue, raspberry coulis, hazelnut bueilienne

Lemon Posset | 8 GFO

Homemade shortbread, poached berries

Sticky Toffee Pudding | 8

Toffee sauce, vanilla Ice-cream

Somerset Cheese Board | 13 GFO

Local cheeses, chutney, biscuits

AFTER DINNER DRINKS

Espresso Martini | 9

Bristol Distilling Co. vodka, espresso, dark brown sugar

Floater Coffee | 4.00

Wogan organic and fairtrade Honduras coffee, floating layer of cream

Liquor floater Coffee | 7.5

Wogan organic and fairtrade Honduras coffee, floating layer of cream.

Irish- Jamesons whiskey

Calypso- Dead man's fingers spiced rum

French- Courvoisier brandy

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BREAKFAST

(Only available during breakfast)

Mini Maple | 7 GFO

Sausage, bacon, egg, beans, hashbrown, toast

Pancakes | 5.5 GFO, V

American style pancakes, maple syrup

Beans on toast | 4.5 GFO, VG

Baked beans, lightly toasted bloomer

MAINS | 7

Cheeseburger and chips GFO

Served with baked beans or peas

Fish and chips GFO

Served with baked beans or peas

Chicken dippers and chips GF

Served with baked beans or peas

Mac 'n' cheese V

Served with garlic bread

Roast Dinner GFO

(Only available on Sundays)

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

Roast Beef, Roast Chicken, Roast Pork or Nut Roast

DESSERTS | 4

Chocolate brownie and vanilla ice cream GF

Warm chocolate chip cookie and ice-cream

Churros and Biscoff sauce

Ice cream / Sorbet | 2 V GFO

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.