



STARTERS

Leek and Potato Soup | 6 VGO, GFO
Freshly made soup, warm crusty bread, butter

Ham Hock Terrine | 8.5 GFO
Slow cooked ham hock, homemade piccalilli,
toasted bread

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

Baked Camembert to share | 14.5 GFO, V
Served with toasted white bloomer,
cranberry sauce

ROASTS

Served with roast potatoes, seasonal greens, roasted carrots, parsnips, butternut purée, braised red cabbage, cauliflower cheese, Yorkshire pudding & a rich homemade gravy.

Beef | 20 GFO
Local beef sirloin, tender & full of flavour, served medium rare

Chicken | 19 GFO
Tender chicken supreme

Trio of Roasts | 23 GFO
Beef sirloin, pork loin & chicken supreme

Pork | 18 GFO
Succulent sliced pork leg

Beetroot Wellington | 16 VG
Roasted beetroot, vegan puff pastry casing

MAPLE CLASSICS

The Maple Classic Burger | 17.5 GFO
Home pressed beef burger, cured streaky bacon, Cheddar cheese, onion and tomato chutney, leaves, rainbow slaw and fries

Chestnut Mushroom Risotto | 15 VG, GF
Truffle oil

Moules Mariniere | 17.5 GFO
Fowey mussels, skin-on fries, toasted white bloomer

DESSERTS

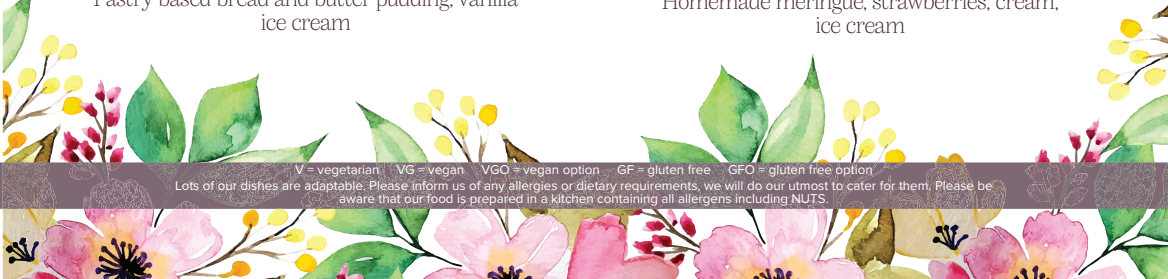
Triple Chocolate Brownie | 7.5 GF
Dark, white and milk chocolate, served warm, vanilla ice cream

Crème Brûlée | 7 GF
Homemade baked custard, fruit compôte

Cheeseboard | 7.5 V, GFO
Local cheeses, chutney, biscuits

Bread and Butter Pudding | 8
Pastry based bread and butter pudding, vanilla
ice cream

Strawberries and Cream | 6.5 VGO, GF
Homemade meringue, strawberries, cream,
ice cream



V = vegetarian, VG = vegan, VGO = vegan option, GF = gluten free, GFO = gluten free option
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.