



## BREAKFAST COCKTAILS

### Bloody Mary | 9

Vodka, Port, Eager tomato juice, lemon juice, Tabasco, Worcestershire sauce, salt, pepper, celery stick

### The Maple Mimosa | 9

Eager orange juice, prosecco, Cointreau, orange slice

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

## BREAKFAST

### Maple Breakfast | 14 <sup>GFO</sup>

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

### From the Field | 14 <sup>VG</sup>

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

### Mushrooms on Toast | 8.5 <sup>VG GFO</sup>

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

### Steak and Eggs | 18 <sup>G, DFO</sup>

Sirloin Steak, Greenacre Farm eggs, poached or fried, hash browns, roasted tomato

### Avocado | 13.5 <sup>GFO</sup>

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

### Breakfast Roll | 9 <sup>GFO</sup>

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 <sup>V, GFO</sup>

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

### Benedict | 11.5 <sup>GFO</sup>

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

### Royale | 12.5 <sup>GFO</sup>

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

### Scrambled | 9 <sup>V, GFO</sup>

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

## SWEET

### Maple Pancakes | 9 <sup>V, GFO</sup>

All butter pancakes, maple syrup

### Streaky bacon supplement | 3

### French Toast | 12 <sup>V, GFO</sup>

Poached berries, streaky bacon, cinnamon sugar

### Granola | 9 <sup>V</sup>

Homemade granola, fruit compote, honey, natural yoghurt

### Pastries | 3

Choice of: Pain au raisin, pain au chocolat or all butter croissant

V = vegetarian VG = vegan GF = gluten free DF = dairy free VGO = vegan option GFO = gluten free option DFO = dairy 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.

## SMALL PLATES

Bread & Olives | 6 <sup>VGO, GFO</sup>

Marinated olives, local breads, virgin olive oil & balsamic vinegar

Nachos | 7 <sup>GF</sup>

Cheddar cheese, sour cream, salsa, guacamole, jalapenos

Add chicken | 4

Maple Chicken Wings | 6.5 <sup>GF</sup>

Maple BBQ sauce

Bang-Bang Cauliflower | 6 <sup>VG, GFO</sup>

Crispy coated cauliflower, sriracha, fresh lime

Tiger Prawns | 7.5 <sup>GFO</sup>

Shell-on tiger prawns, chilli, garlic butter, toasted bloomer

Baked Camembert | 13.5 <sup>GFO</sup>

Garlic & thyme infused, toasted bloomer, onion chutney

Beetroot Hummus | 7.5 <sup>GFO</sup>

Beetroot hummus, pickled pink onion, toasted seeds, toasted bloomer

## SALADS

Add chicken and bacon | 4

Add poached egg | 1

Greek Salad | 9.5 <sup>GF</sup>

Mixed leaves, feta, tomato, red onions, cucumber, olives, lemon & honey dressing

Blue Salad | 11.5 <sup>GFO</sup>

Stilton, blueberries, candied walnuts, mixed leaves, tomato, croutons, lemon & honey dressing

Caesar Salad | 10 <sup>GFO</sup>

Parmesan, croutons, anchovy, baby gem, Caesar dressing

Beetroot & Feta | 11 <sup>GFO</sup>

Beetroot hummus, toasted seeds, croutons, mixed leaf, tomato, pickled pink onion, lemon & honey dressing

## SANDWICHES

All served on white bloomer or granary bread

Add fries | 3

Fish Finger | 9 <sup>GF, DFO</sup>

Beer battered haddock, baby gem, tartare sauce

Smoked Salmon | 9.5 <sup>GFO, DFO</sup>

Smoked salmon, cucumber, cream cheese, rocket

Cheese Ploughman's | 8 <sup>GFO, V</sup>

Local cheddar, pickle, baby gem, tomato, silver skin onions

Open Avocado | 11 <sup>GFO, V</sup>

Smashed avocado, poached egg, feta, rocket, toasted seeds, sriracha, toasted bloomer

Add bacon | 2

Maple Club | 12 <sup>GFO, DFO</sup>

Grilled garlic & lemon chicken, streaky bacon, baby gem, tomato, mayo, toasted bloomer

Add a fried egg | 1

Brie & Bacon Toastie | 8.5 <sup>GFO</sup>

French Brie, back bacon, cranberry sauce

Beef & Stilton | 9 <sup>GFO</sup>

Rocket, toasted bloomer

## MAINS

Fish and Chips | 17 GFO, DFO

Beer-battered haddock, thick cut chips, minted smashed peas, tartare sauce, curry sauce, charred lemon

Courgette, Pea, Mint & Spinach Risotto | 13 GF, VG, DF

Rocket, charred lemon

Roasted Squash, Chickpea and Peanut Butter Penang | 13 GF, VG, DF

Fresh spinach, coconut milk, red peppers, steamed rice and crispy noodles, peanuts

Ham, Egg & Chips | 15 GFO, DF

Maple glazed ham, thick cut chips, grilled pineapple, Greenacres Farm fried egg

Steak and Eggs | 18 GFO, DFO

6oz Sirloin steak, fries, Greenacres Farm fried eggs, rocket

Maple Wings | 12.5 GFO, DF

6 chicken wings, Maple bourbon BBQ sauce, fries, raw slaw

All Day Maple breakfast | 14 VGO, GFO, DFO

Bakers of Nailsea sausages, back bacon, black pudding, mushrooms, hash browns, roasted tomato,

Greenacres Farm fried egg, baked beans, toasted bloomer

(Vegetarian option available)

## BURGERS

(All burgers served in a Brioche bun, beef tomato, lettuce, fries and raw slaw)

Truffle & parmesan chip upgrade | 2.5

The Maple Classic Burger | 17 GFO

Beef burger, cured streaky bacon, cheddar cheese, homemade burger sauce

MFC Burger | 17 GFO

Crispy buttermilk chicken, smoked bacon, cheddar cheese, homemade burger sauce

Falafel Burger | 14 GFO, VGO, DFO

Falafel burger, beetroot hummus, pickle pink onions

## SIDES

Truffle and Parmesan Chips | 5.5 GFO

Homemade Onion Rings | 4.5 GFO

Mixed Leaf Salad | 3 GF VG

Thick Cut Chips | 3 GFO VG

Seasonal Greens | 4 GF VG

Peppercorn Sauce | 2.5 GF

Skin On Fries | 3 GFO VG

Raw Slaw | 3 GF, VG

Blue Cheese Sauce | 2.5 GF



## SMALL PLATES

- Bread & Olives | 6 <sup>VGO, GFO</sup>  
Marinated olives, local breads, virgin olive oil & balsamic vinegar
- Nachos | 7 <sup>GF</sup>  
Cheddar cheese, sour cream, salsa, guacamole, jalapenos  
Add chicken | 4
- Maple Chicken Wings | 6.5 <sup>GF</sup>  
Maple BBQ sauce
- Bang-Bang Cauliflower | 6 <sup>VG, GFO</sup>  
Crispy coated cauliflower, sriracha, fresh lime
- Tiger Prawns | 7.5 <sup>GFO</sup>  
Shell-on tiger prawns, chilli, garlic butter, toasted bloomer
- Baked Camembert | 13.5 <sup>GFO</sup>  
Garlic & thyme infused, toasted bloomer, onion chutney
- Beetroot Hummus | 7.5 <sup>GFO</sup>  
Beetroot hummus, pickled pink onion, toasted seeds, toasted bloomer

## SALADS

- Add chicken and bacon | 4  
Add poached egg | 1
- Greek Salad | 9.5 <sup>GF</sup>  
Mixed leaves, feta, tomato, red onions, cucumber, olives, lemon & honey dressing
- Blue Salad | 11.5 <sup>GFO</sup>  
Stilton, blueberries, candied walnuts, mixed leaves, tomato, croutons, lemon & honey dressing
- Caesar Salad | 10 <sup>GFO</sup>  
Parmesan, croutons, anchovy, baby gem, Caesar dressing
- Beetroot & Feta | 11 <sup>GFO</sup>  
Beetroot hummus, toasted seeds, croutons, mixed leaf, tomato, pickled pink onion, lemon & honey dressing

## MAINS

- Sirloin Steak | 24 <sup>GFO, DFO</sup>  
8oz Sirloin, homemade onion rings, fries, grilled tomato, mushroom, peas
- Roast Chicken | 18 <sup>GF</sup>  
Sweetcorn puree, seasonal greens, sauteed new potatoes
- Roasted Squash, Chickpea & Peanut Butter Penang | 13 <sup>GF, VG, DF</sup>  
Fresh spinach, coconut milk, red peppers, steamed rice, crispy noodles, peanuts
- Fish & Chips | 17 <sup>GFO, DFO</sup>  
Beer battered haddock, minted smashed peas, tartare sauce, curry sauce, charred lemon
- Crab & Prawn Linguine | 16.5  
Lobster bisque, spinach, parmesan
- Veggie Fish & Chips | 14 <sup>V, GFO</sup>  
Beer battered halloumi, minted peas, curry sauce, tartare sauce, charred lemon
- Courgette, Pea, Mint & Spinach Risotto | 13 <sup>VG, GF, DF</sup>  
Rocket, charred lemon
- Thai Green Curry | 13 <sup>VG, GF, DF</sup>  
Steamed rice, broccoli, peppers, sugar snaps  
Add chicken | 4

## BURGERS

(All burgers served in a Brioche bun, beef tomato, lettuce, fries and raw slaw)

Truffle & parmesan chip upgrade | 2.5

The Maple Classic Burger | 17 <sup>GFO</sup>

Beef burger, cured streaky bacon, cheddar cheese, homemade burger sauce

MFC Burger | 17 <sup>GFO</sup>

Crispy buttermilk chicken, cured streaky bacon, cheddar cheese, homemade burger sauce

Falafel Burger | 14 <sup>GFO, VGO, DFO</sup>

Falafel burger, beetroot hummus, pickle pink onions

## SIDES

Truffle & Parmesan Chips | 5.5 <sup>GFO</sup>

Homemade Onion Rings | 4.5 <sup>GFO</sup>

Mixed Leaf Salad | 3 <sup>GF VG</sup>

Thick Cut Chips | 3 <sup>GFO VG</sup>

Seasonal Greens | 4 <sup>GF VG</sup>

Peppercorn Sauce | 2.5 <sup>GF</sup>

Skin On Fries | 3 <sup>GFO VG</sup>

Raw Slaw | 3 <sup>GF, VG</sup>

Blue Cheese Sauce | 2.5 <sup>GF</sup>

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.

