

## STARTERS

Bread & Olives | 6.5 vgo, gfo
Marinated olives, local breads, virgin olive oil & balsamic vinegar

Homemade Soup | 7 GFO Please see specials board Served with Hobbs House Bread

Nachos | 7 <sub>GF</sub> Cheddar cheese, sour cream, salsa, guacamole, jalapeños Add beef or bean chilli | 4

> Maple Chicken Wings | 6.5 GF Maple BBQ sauce

Tempura Squid | 8 GF Tempura squid, chipotle mayo

Beetroot Hummus | 7.5 <sub>GFO, VG</sub> Beetroot hummus, pickled pink onion, toasted seeds, toasted bloomer

> BBQ Pork Bites | 8 GF Slow cooked BBQ pork belly, salad garnish

## ROASTS

Served with roast potatoes, seasonal greens, purée of the day, 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 Bone in chicken supreme,

Pork | 18 GFO Succulent pork leg, crispy crackling,

Trio of roasts | 23 GFO Beef sirloin, roast pork, chicken, crispy crackling

Nut Roast | 16 v, GF

#### **EXTRAS**

Cauliflower cheese | 4 GF Seasonal veg | 4 GF VG

# MAINS

Blue Salad | 12 GFO

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

Chicken and Bacon Caesar Salad | 14 GFO Parmesan, croutons, anchovy, baby gem, Caesar dressing

Fish and Chips | 17 GFO, DFO

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

Rendang Curry GF, VGO, DF
Steamed basmati rice, peanuts, crispy noodles
Beef | 17, Cauliflower | 14

Catch of the Day
Please see special board for todays catch of the day

# BURGERS

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

Truffle & parmesan chip upgrade | 2.5

The Maple Classic Burger | 17 gfo
Beef burger, streaky bacon, Cheddar cheese, homemade burger sauce

Cajun Panko Chicken Burger | 17 GFO Crispy Cajun panko chicken, streaky bacon, Cheddar cheese, chipotle mayonnaise

Falafel Burger | 14 GFO, VGO, DFO Falafel burger, beetroot hummus, pickled pink onions



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.

