

WHILE YOU WAIT

Pork puffs with apple ketchup | 4 GF

Lightly salted pork puffs served with sweet apple ketchup

Duck scotch eggs | 5 GF

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

Maple flavoured crisps | 4 VG

Rustic crisps tossed in our maple glaze

Sausage roll | 6

Rich blend sausage roll encased in light pastry and a dollop of spicy salsa

Bread and olives | 6 VGO, GFO

Local artisan breads with cured olives, oils and whipped butter

STARTERS

Soup of the day | 6 VG, GFO

Freshly made soup with warm crusty bread and salted butter

Oysters and scallops | 13 GF

Three baked oysters and three baked scallops in shells with pickled shallots and sriracha

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

Cauliflower wings coated in nduja sauce and crispy strips of spring onion

ROASTS

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

Beef sirloin | 20 GFO

Local beef, succulent and full of flavour, served medium rare

Chicken | 19 GFO

Tender chicken supreme, served with sausage meat stuffing

Pork loin | 18 GFO

Succulent slices of pork loin layered with a crisp crackling, served with burnt apple sauce

Trio of roasts | 23 GFO ♥

Beef sirloin, pork loin and chicken supreme, served with sausage meat stuffing

Wellington | 16 VG

Delicious butternut squash, lentils and almonds encased in a light vegan pastry

MAPLE CLASSICS

The Maple classic burger | 16 GFO ♥

8oz beef brisket and flavoursome chuck mince burger topped with cured streaky bacon, smoked cheese, onion and tomato chutney, leaves, coleslaw and fries

Whole Crown Prince squash | 15 VG, GF

Whole Crown Prince squash filled with pulses and winter vegetables

Moules | 15 GF

Our fresh locally caught mussels, served with bloody mary butter, lemon confit and warm, crusty bread

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

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.



DESSERTS

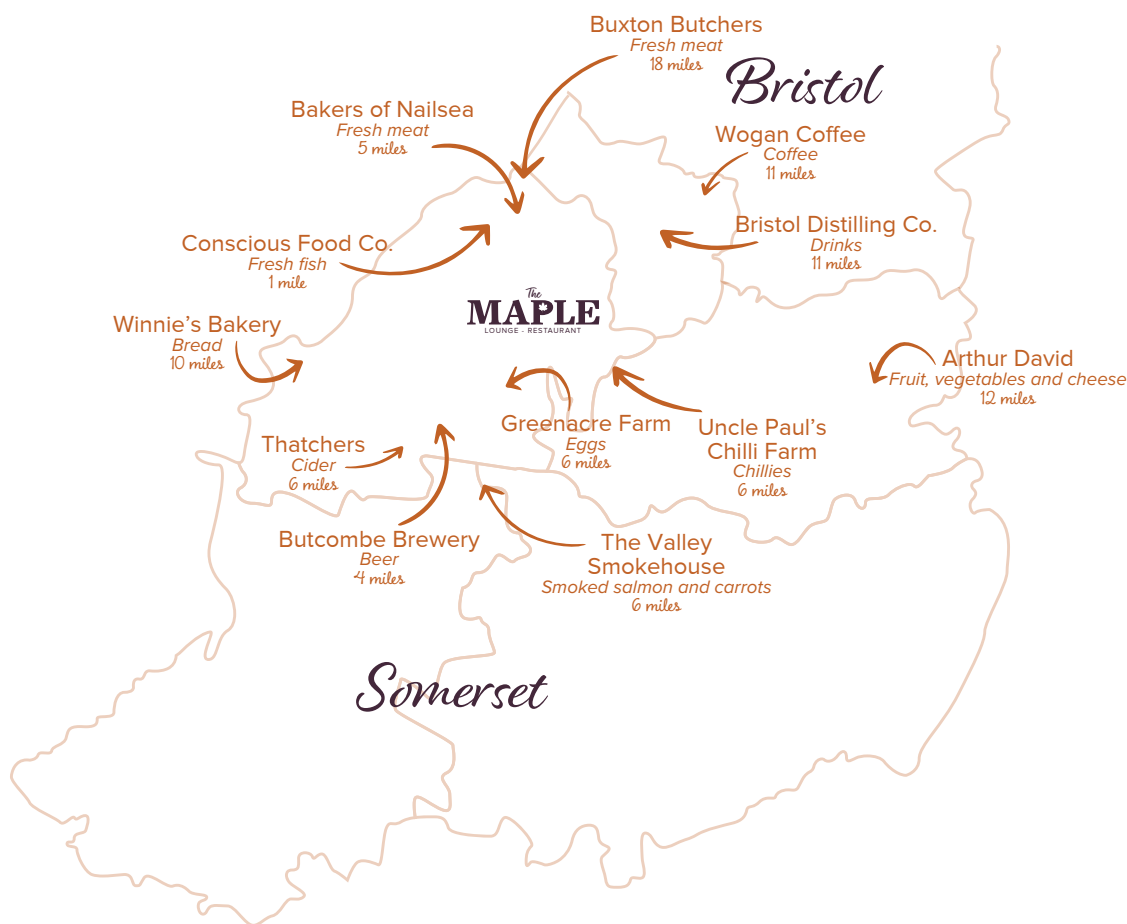
Toffee apple crumble with a warm ginger oat topping | 7 GFO
Slow cooked apples with toffee sauce, topped with ginger oat crumble, served with custard

Panettone bread and butter pudding | 7
Rich and sweet bread and butter pudding with thick creamy custard

Chocolate mille-fueille | 7
Rich chocolate ganache, thin dark chocolate sponge topped with white chocolate cream

Somerset cheese board | 13 GFO ♥
A mixture of local cheeses; including cheddar, blue and soft with homemade chutney, served with Fudges biscuits and a glass of port

Chocolate fondue for two | 18 GFO
A decadent gooey chocolate fondue with popping candy, hand crafted marshmallow, fresh fruit and mini doughnuts... perfectly served for 2 people



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. The map above shows many of the local suppliers whose ingredients we proudly feature in our dishes.

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'.