

STARTERS

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

Bread & Olives | 6 vgo, gfo Local breads, cured olives, balsamic & oil, whipped butter

> Sausage Roll | 6 Sausage roll, spicy salsa

Roasted Parsnip | 6 vg Pickled rhubarb, miso and pumpkin seeds, caramelised walnuts

Goats Cheese Mousse | 9.5 GF

Poached white raisins, crispy artichoke heart, cucumber, rocket, maple dressing

ROASTS

Served with roast potatoes, seasonal greens, roasted carrots, parsnips, 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, crispy crackling

Trio of roasts | 23 gFo Beef sirloin, roast pork, turkey, sausage meat stuffing

> Wellington | 16 vg Butternut squash, lentils, almonds

EXTRAS

Cauliflower cheese | 3.50 GF Roast potatoes | 3 GF VG Yorkshire pudding | 1.50 Seasonal veg | 4 GF VG

MAINS

The Maple classic burger 16 GFO ♥

6oz beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries

Butternut squash | 15 vg gF Roast butternut squash, couscous, seasonal vegetables

Fish and chips | 18 gfo Beer battered fish, chips, curry sauce, mushy peas, homemade tartare



DESSERTS

Crumble | 7 GFO Rhubarb, poached berries, ginger oat top, custard

> Bread and Butter Pudding | 7 All butter croissant, raisins, custard

Lemon Posset | 8 GFO Homemade shortbread, white chocolate snow, poached berries

Maple Mess | 8
Meringue, maple syrup, smashed cheesecake, poached berries. Served with whipped cream & berry sorbet

Somerset Cheese Board | 13 GFO Local cheeses, chutney, biscuits

AFTER DINNER DRINKS

Espresso Martini | 9 Bristol Distilling Co. vodka, espresso, dark brown sugar

> Old Fashion | 9 Bourbon, angostura bitters, simple syrup

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.