



## STARTERS

- Soup of the day | 6 <sup>GFO</sup>  
Freshly made soup, warm crusty bread, butter
- Bread & olives | 6 <sup>VGO, GFO</sup>  
Local breads, cured olives, balsamic & oil, butter
- Burrata | 13 <sup>GF</sup>  
Heritage tomatoes, Burrata, olive oil, balsamic glaze
- Heritage Tomato and Chutney Tart | 6.5 <sup>v</sup>  
Roasted heritage tomatoes, tomato chutney, pesto, rocket salad, balsamic glaze
- Baked Camembert to Share | 14 <sup>GFO</sup>  
Served with white bloomer, cranberry sauce

## ROASTS

*Served with roast potatoes, seasonal greens, roasted carrots, beetroot, butternut purée, cauliflower cheese, Yorkshire pudding and a rich gravy*

- Beef | 20 <sup>GFO</sup>  
Local beef sirloin, tender and full of flavour, served medium rare
- Chicken | 19 <sup>GFO</sup>  
Tender chicken supreme, sausage stuffing
- Pork | 18 <sup>GFO</sup>  
Succulent pork, sausage stuffing
- Trio of roasts | 23 <sup>GFO</sup> ♥  
Beef sirloin, roast pork, chicken, sausage stuffing
- Beetroot wellington | 16 <sup>VG</sup>  
Puff pastry, roasted beetroot

## EXTRAS

- Cauliflower cheese | 3.5 <sup>GF</sup>    Roast potatoes | 3 <sup>GF VG</sup>    Yorkshire pudding | 1.5    Seasonal veg | 4 <sup>GF VG</sup>

## MAINS

- The Maple Classic Burger 16.5 <sup>GFO</sup> ♥  
Beef burger, cured streaky bacon, cheddar cheese, onion and tomato chutney, leaves, rainbow coleslaw, fries
- Chicken Burger | 16 <sup>GFO</sup> ♥  
Marinated Chicken, smoked paprika mayo, bacon, cheese, rainbow slaw, fries
- Courgette Fusilli | 13 <sup>VG</sup>  
Courgette puree, home pickled courgette, baby spinach, chilli flakes, fresh lemon zest
- Fish and Chips | 18 <sup>GFO</sup> ♥  
Beer battered fish, chips, curry sauce, mushy peas, homemade tartare

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.**

# The MAPLE

LOUNGE - RESTAURANT

## DESSERT SPECIALS

Crème Brûlée | 7.5 <sup>GF</sup>

Homemade baked custard, fruit compote, maple grown mint

Triple Chocolate Brownie | 7.5 <sup>GF</sup>

Dark, milk & white chocolate, vanilla ice cream

## DESSERTS

Black Berry Mousse | 8.5

Italian meringue, raspberry coulis, hazelnut buesilienne

Lemon Posset | 8 <sup>GFO</sup>

Homemade shortbread, poached berries

Sticky Toffee Pudding | 8

Toffee sauce, vanilla Ice-cream

Somerset Cheese Board | 13 <sup>GFO</sup>

Local cheeses, chutney, biscuits

## AFTER DINNER DRINKS

Espresso Martini | 9

Bristol Distilling Co. vodka, espresso, dark brown sugar

Floater Coffee | 4.00

Wogan organic and fairtrade Honduras coffee, floating layer of cream

Liquor floater Coffee | 7.5

Wogan organic and fairtrade Honduras coffee, floating layer of cream.

Irish- Jamesons whiskey

Calypso- Dead man's fingers spiced rum

French- Courvoisier brandy

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## MAINS | 7

Cheeseburger and chips ALLERGENS  
Served with baked beans or peas

Fish and chips ALLERGENS  
Served with baked beans or peas

Chicken dippers and chips ALLERGENS  
Served with baked beans or peas

Mac 'n' cheese ALLERGENS  
Served with garlic bread

Sausage, mash and gravy ALLERGENS  
Served with baked beans or peas

## DESSERTS | 4

Chocolate brownie and vanilla ice cream ALLERGENS

Seasonal Maple sundae ALLERGENS

Apple crumble and custard ALLERGENS

Ice cream / Sorbet | 2 PER SCOOP

## ROASTS | 7.95

*Served with roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and a rich gravy*

Local roast beef ALLERGENS

Local roast chicken breast ALLERGENS

Local roast pork loin ALLERGENS

Nut roast ALLERGENS

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