

## WHILE YOU WAIT

### Pork puffs with apple ketchup | 4

Lightly salted pork puffs served with sweet apple ketchup

### Duck scotch eggs | 5

Oozing duck egg surrounded by rich sausage meat and panko breadcrumbs

### Maple flavoured crisps | 4

Rustic crisps tossed in our maple glaze

### Sausage roll | 6 GFO

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

### Bread and olives | 6 GFO

Local artisan breads with cured olives, oils and whipped butter

## STARTERS

### Soup of the day | 6 VG

Freshly made soup with warm crusty bread and salted butter

### Oysters and scallops | 13

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

### Smoked beef ribs | 12

Slow cooked beef ribs coated in a dry rub tossed in hot BBQ sauce

### Cauliflower wings with nduja | 8 VG

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 rib | 20

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

### Chicken | 19

Tender chicken supreme, served with sausage meat stuffing

### Pork belly | 18

Cider braised pork belly squares, pan finished for that crispy crackling, served with burnt apple sauce

### Trio of roasts | 23 ♥

Beef rib, pork belly and chicken supreme, served with sausage meat stuffing

## MAPLE CLASSICS

### The Maple classic burger | 16 ♥

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

Whole Crown Prince squash filled with pulses and winter vegetables

### Moules | 15

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

Most of our dishes are gluten free or have a gluten free option (GFO).

VG = Vegan 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

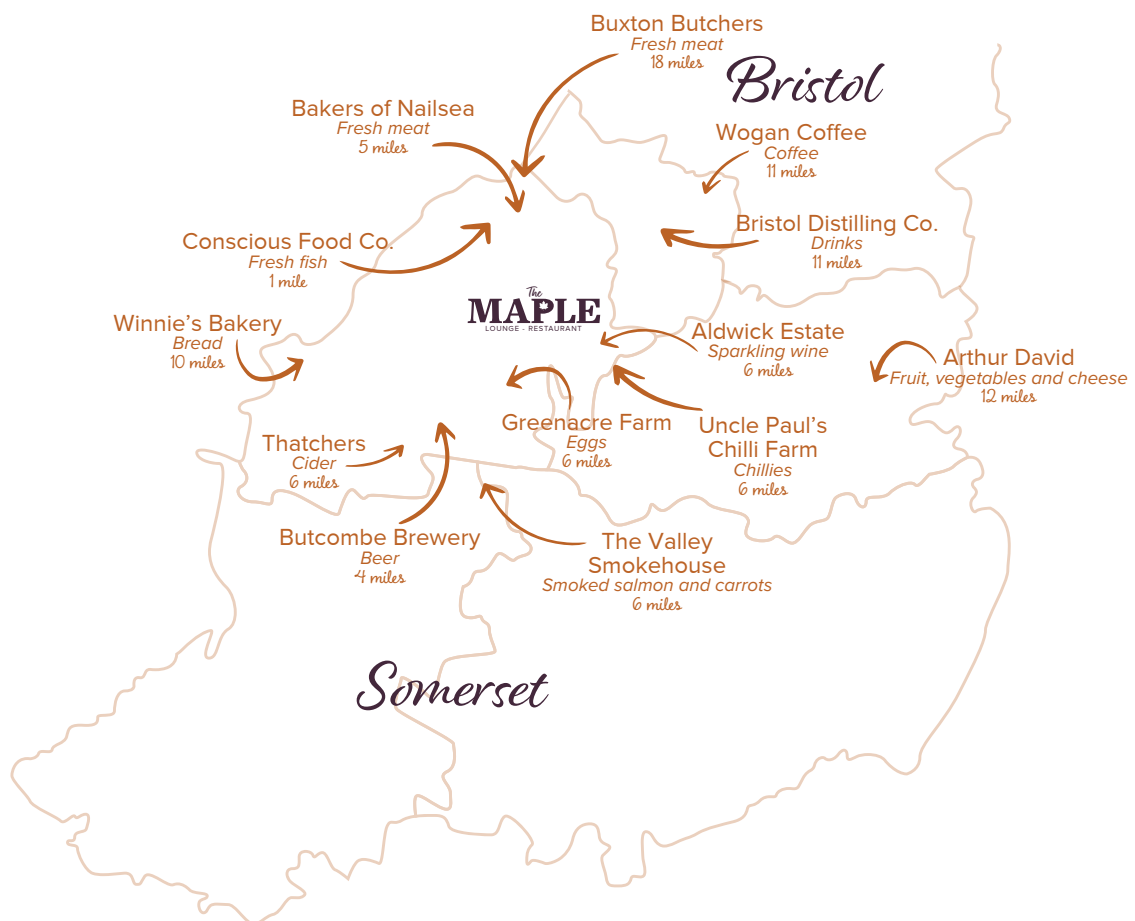
**Toffee apple crumble with a warm ginger oat topping | 7**  
Slow cooked apples with toffee sauce, topped with ginger oat crumble, served with custard

**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**  
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'.