

## STARTERS

 $\label{eq:Bread & Olives | 6 vgo, gfo} Bread \& Olives | 6 vgo, gfo\\ Marinated olives, local breads, virgin olive oil \& balsamic vinegar$ 

Corn Pakota | 6 v, GFO Spiced corn fritter, spicy tomato relish

Maple Chicken Wings | 6 GF
Maple bourbon BBQ sauce, Southwest ranch sauce

Tiger Prawns | 7.5 GF Shell-on tiger prawns, chilli, lime, garlic butter

Bang-Bang Cauliflower | 6 vg, gfo Crispy coated cauliflower, sriracha, fresh lime

Baked Camembert | 13 GFO Garlic & thyme infused, toasted bloomer, onion chutney

#### ROASTS

Served with roast potatoes, seasonal greens, purée of the day, cauliflower cheese, Yorkshire pudding and a rich gravy

 $Beef \mid 20 \text{ }_{\text{GFO}}$  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

Beetroot Wellington | 16 v puff pastry, beetroot

# **EXTRAS**

Cauliflower cheese | 4 GF Seasonal veg | 4 GF VG 

# MAINS

Fish and Chips | 17 GFO
Beer battered fish, chips, curry sauce, minted pea purée, homemade tartare

Crab & Prawn Linguine | 16.50 Lobster bisque, samphire, parmesan

Roasted Squash, Chickpea and Peanut Butter Penang |  $13 \,_{\text{GF, VG,}}$  Fresh spinach, coconut milk, red peppers, steamed rice, crispy noodles

Greek Salad | 9.5 vgo, gfo

Feta, tomato, red onions, cucumber, olives, mixed leaves, lemon & oregano dressing

Add chicken | 4

Caesar Salad | 10 GFO
Parmesan, croutons, anchovy, baby gem, Caeser dressing
Add chicken and bacon | 4

## BURGERS

(All burgers served in a Brioche bun, beef tomato, baby gem, pickles, fries and celeriac slaw)

Truffle & parmesan fries upgrade | 2.5

MFC Burger | 17 GFO

Crispy chicken, smoked bacon, cheddar, smoked paprika mayo, pink onions

Mushroom & Blue Cheese Burger | 13 gfo, vgo Portobello & Oyster mushrooms, roasted onions, stilton, chive mayonnaise



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.

