

BREAKFAST COCKTAILS

Bloody Mary | 9

Vodka, Port, Eager tomato juice, lemon juice, Tabasco, Worcestershire sauce, salt, pepper, celery stick

The Maple Mimosa | 9

Eager orange juice, prosecco, Cointreau, orange slice

(Please see drinks menu for full cocktail list)

BREAKFAST

Maple Breakfast | 14 ^{GFO}

Sausage, thick back bacon, black pudding, mushrooms, hash brown, roasted tomatoes, Greenacre Farm fried egg, baked beans. Served with toasted white bloomer

From the Field | 14 ^{VG}

Vegan sausage, roasted tomatoes, mushrooms, hash brown, spinach, avocado, baked beans. Served with toasted white bloomer

Mushrooms on Toast | 8.5 ^{VG GFO}

Panfried chestnut mushrooms, garlic, thyme, parsley. Served on toasted white bloomer

Steak and Eggs | 18 ^{G, DFO}

Sirloin Steak, Greenacre Farm poached or fried eggs, hash browns, roasted tomato

Avocado | 13.5 ^{GFO}

Smashed avocado, streaky bacon, Greenacre Farm poached eggs, chilli oil. Served on toasted white bloomer

Breakfast Roll | 9 ^{GFO}

Thick back bacon, sausage, hash brown, soft fried egg

Bacon and Cheese Croissant | 5.5

Thick back bacon, Cheddar cheese

GREENACRE FARM EGGS

Florentine | 11.25 ^{V, GFO}

Sauteed spinach, Greenacre Farm Poached Eggs, hollandaise sauce. Served on a toasted muffin

Benedict | 11.5 ^{GFO}

Thick cut bacon, Greenacre Farm Poached Eggs, hollandaise sauce. Served on a toasted muffin

Royale | 12.5 ^{GFO}

Smoked salmon, Greenacre Farm Poached Eggs, hollandaise sauce, charred lemon. Served on a toasted muffin

Scrambled | 9 ^{V, GFO}

Scrambled eggs, wilted spinach, Uncle Pauls garlic and onion chill jam. Served on toasted white bloomer

SWEET

Maple Pancakes | 9 ^{V, GFO}

All butter pancakes, maple syrup

Streaky bacon supplement | 3

French Toast | 12 ^{V, GFO}

Poached berries, streaky bacon, cinnamon sugar

Granola | 9 ^V

Homemade granola, fruit compote, honey, natural yoghurt

Pastries | 3

Choice of: Pain au raisin, pain au chocolat or all butter croissant

SMALL PLATES

Bread & Olives | 6.5 VGO, GFO
Marinated olives, local breads, virgin olive oil & balsamic vinegar

Homemade Soup | 7 GFO
Please see specials board
Served with Hobbs House Bread

Nachos | 7 GF
Cheddar cheese, sour cream, salsa, guacamole, jalapeños
Add beef or bean chilli | 4

Maple Chicken Wings | 6.5 GF
Maple BBQ sauce

Tempura Squid | 8 GF
Tempura squid, chipotle mayo

Beetroot Hummus | 7.5 GFO, VG
Beetroot hummus, pickled pink onion, toasted seeds, toasted bloomer

BBQ Pork Bites | 8 GF
Slow cooked BBQ pork belly, salad garnish

SALADS

Blue Salad | 12 GFO
Stilton, grapes, candied walnuts, mixed leaves, tomato, croutons, lemon & honey dressing

Chicken and Bacon Caesar Salad | 14 GFO
Parmesan, croutons, anchovy, baby gem, Caesar dressing

Falafel Bowl | 11.5 GF
Falafel, beetroot hummus, rocket, apple slaw, pickled pink onion, toasted seeds

SANDWICHES

All served on white bloomer or granary bread
Add fries | 3

Fish Finger | 9 GFO, DFO
Beer battered haddock, baby gem, tartar sauce

Hot Smoked Salmon Open Sandwich | 9.5 GFO, DFO
Rocket, chive cream cheese, poached egg, toasted bloomer

Ham and Cheese | 11 GFO
Thick cut ham, local Cheddar, onion marmalade, baby gem, tomato

Maple Club | 12 GFO, DFO
Grilled garlic & lemon chicken, streaky bacon, baby gem, tomato, mayo, toasted bloomer
Add a fried egg | 1

Brie and Bacon Toastie | 8.5 GFO
French Brie, back bacon, cranberry sauce

MAINS

Fish and Chips | 17 GFO, DFO

Beer battered haddock, thick cut chips, minted pea purée, tartar sauce, curry sauce, charred lemon

The Maple Chilli GF, VG, DF

Steamed basmati rice, nachos, sour cream, guacamole, pickled pink onions 🌿

Beef | 15, Five Bean | 13

Rendang Curry GF, VGO, DFO

Steamed basmati rice, peanuts, crispy noodles

Beef | 17, Cauliflower | 13

Ham, Egg and Chips | 15 GFO, DF

Maple glazed ham, thick cut chips, charred pineapple, Greenacres Farm fried egg

Steak and Eggs | 18 GFO, DFO

Buxton Butchers 28-day dry aged rump steak, fries, Greenacres Farm fried eggs, rocket, fries

BBQ Chicken Wings | 12.5 GFO, DF

Six chicken wings, BBQ sauce, fries, apple slaw

All Day Breakfast | 14 VGO, GFO, DFO

Lincolnshire sausage, back bacon, black pudding, mushrooms, hash browns, roasted tomato, Greenacres Farm fried egg, baked beans, toasted bloomer
(Vegan option available)

Sausage and Mash | 15 GF, VO

Three Buxton Butchers sausages, garlic mash, garden peas and cider jus

Pie of the week | 16

Please see specials board

Served with creamy mash or chips, seasonal vegetables and rich onion gravy

BURGERS

(All burgers served in a brioche bun, tomato, lettuce, fries and apple slaw)

Truffle & parmesan chip upgrade | 2.5

The Maple Classic Burger | 17 GFO

Beef burger, streaky bacon, Cheddar cheese, homemade burger sauce

Cajun Panko Chicken Burger | 17 GFO

Crispy Cajun panko chicken, streaky bacon, Cheddar cheese, chipotle mayonnaise

Falafel Burger | 14 GFO, VGO, DFO

Falafel burger, beetroot hummus, pickled pink onions

SIDES

Truffle and Parmesan Chips | 5.5 GFO

Homemade Onion Rings | 4.5 GFO

Mixed Leaf Salad | 3 GF, VG

Thick Cut Chips | 3 GFO, VG

Seasonal Greens | 4 GF, VG

Peppercorn Sauce | 2.5 GF

Skin On Fries | 3 GFO, VG

Apple Slaw | 3 GF, VG

Blue Cheese Sauce | 2.5 GF



SMALL PLATES

Bread & Olives | 6.5 ^{VGO, GFO}
Marinated olives, local breads, virgin olive oil & balsamic vinegar

Homemade Soup | 7 ^{GFO}
Please see specials board
Served with Hobbs House Bread

Nachos | 7 ^{GF}
Cheddar cheese, sour cream, salsa, guacamole, jalapeños
Add beef or bean chilli | 4

Maple Chicken Wings | 6.5 ^{GF}
Maple BBQ sauce

Tempura Squid | 8 ^{GF}
Tempura squid, chipotle mayo

Beetroot Hummus | 7.5 ^{GFO, VG}
Beetroot hummus, pickled pink onion, toasted seeds, toasted bloomer

BBQ Pork Bites | 8 ^{GF}
Slow cooked BBQ pork belly, salad garnish

SALADS

Blue Salad | 12 ^{GFO}
Stilton, grapes, candied walnuts, mixed leaves, tomato, croutons, lemon & honey dressing

Chicken and Bacon Caesar Salad | 14 ^{GFO}
Parmesan, croutons, anchovy, baby gem, Caesar dressing

Falafel Bowl | 11.5 ^{GF, VG}
Falafel, beetroot hummus, rocket, apple slaw, pickled pink onion, toasted seeds

MAINS

Fish and Chips | 17 ^{GFO, DFO}
Beer-battered haddock, thick cut chips, minted smashed peas, tartar sauce, curry sauce, charred lemon

The Maple Chilli ^{GF, VG, DF}
Steamed basmati rice, nachos, sour cream, guacamole, pink onions (Spicy)
Beef | 16 five bean | 14

Rendang Curry ^{GF, VGO, DF}
Steamed basmati rice, peanuts, crispy noodles
Beef | 17, Cauliflower | 14

Pork Loin Chop | 18 ^{GF}
Caramelised apple, leek and spinach gratin, roasted garlic mashed potato or chunky chips, garlic butter green beans and cider jus

Steak Frites | 23 ^{GFO}
Buxton Butchers 28 day dry aged 8oz rump steak, garlic butter, fries, dressed mixed salad
Peppercorn Sauce | 2.5 ^{GF} Blue Cheese Sauce | 2.5 ^{GF}

BBQ Pork Belly Strips | 18
Slow cooked BBQ pork belly, fries, buttered corn on the cob and apple slaw

Sausage and Mash | 15 ^{GF}
Three Buxton sausages, roasted garlic mash, garden peas and cider jus

Pie of the week | 16
Please see the specials board for this week's pie
Served with chips or roasted garlic mash, seasonal vegetables and rich onion gravy

BURGERS

(All burgers served in a Brioche bun, tomato, lettuce, fries and apple slaw)

Truffle & parmesan chip upgrade | 2.5

The Maple Classic Burger | 17 ^{GFO}

Beef burger, streaky bacon, Cheddar cheese, homemade burger sauce

Cajun Panko Chicken Burger | 17 ^{GFO}

Crispy Cajun panko chicken, streaky bacon, Cheddar cheese, chipotle mayonnaise

Falafel Burger | 14 ^{GFO, VGO, DFO}

Falafel burger, beetroot hummus, pickled pink onions

SIDES

Truffle and Parmesan Chips | 5.5 ^{GFO}

Homemade Onion Rings | 4.5 ^{GFO}

Mixed Leaf Salad | 3 ^{GF VG}

Thick Cut Chips | 3 ^{GFO VG}

Seasonal Greens | 4 ^{GF VG}

Peppercorn Sauce | 2.5 ^{GF}

Skin On Fries | 3 ^{GFO VG}

Apple Slaw | 3 ^{GF, VG}

Blue Cheese Sauce | 2.5 ^{GF}

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.

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.

