

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

BREAKFAST

Maple Breakfast | 14 ^{GFO}

Sausage, thick back bacon, black pudding, garlic and thyme button mushrooms, hash brown, roasted tomato, Greenacre Farm fried egg, baked beans. Served with toasted white bloomer

From the Field | 14 ^{VG}

Two vegan sausages, roasted tomatoes, garlic and thyme button mushrooms, hash brown, spinach, avocado, baked beans. Served with toasted white bloomer

Steak and Eggs | 18 ^{G, DFO}

Rump steak, Greenacre Farm poached or fried eggs, hash browns, roasted tomatoes

Avocado | 13.5 ^{GFO}

Roasted red pepper hummus, avocado, poached eggs, toasted seeds, basil oil

Breakfast Roll | 9 ^{GFO}

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

GREENACRE FARM EGGS

Florentine | 11.25 ^{VGO, GFO}

Sautéed spinach, Greenacre Farm poached eggs, hollandaise sauce. Served on a toasted muffin

Benedict | 12 ^{GFO, DFO}

Thick cut bacon, Greenacre Farm poached eggs, hollandaise sauce. Served on a toasted muffin

Royale | 13 ^{GFO, DFO}

Smoked salmon, Greenacre Farm poached eggs, hollandaise sauce, charred lemon. Served on a toasted muffin

Fungi | 11.5 ^{VGO, GFO}

Garlic and thyme button mushrooms, Greenacre Farm poached eggs, hollandaise sauce. Served on a toasted muffin

Turkish Eggs | 14 ^{V, GFO}

Garlic and dill yoghurt, Greenacre Farm poached eggs, Harissa oil, toasted white bloomer

Scrambled Eggs | 11 ^{V, GFO}

Sweet chilli sauce, wilted spinach, toasted white bloomer

SWEET

Maple Pancakes | 9 ^{V, GFO}

All butter pancakes, maple syrup

Add streaky bacon | 3

French Toast | 12 ^{V, GFO}

Blueberry compote, streaky bacon, cinnamon sugar

Granola | 9 ^V

Homemade granola, fruit compote, honey, natural Greek yoghurt

Pastries | 3

Choice of pain au raisin, pain au chocolat or all-butter croissant

LUNCH MENU – SERVED 12PM – 5PM
SMALL PLATES

Bread and Olives | 6.5 VGO, GFO

Marinated olives, local breads, virgin olive oil & balsamic vinegar

Homemade Soup | 7.5 GFO

Please see specials board. Served with Hobbs House bread

Nachos | 7.5 GF

Cheddar cheese, sour cream, salsa, guacamole, jalapeños

Maple Chicken Wings | 6.5 GF

Maple BBQ sauce

Tempura King Prawns | 8 GFO

Sweet chilli dip

Goats Cheese | 8.5 GFO

Warm goats cheese, black olive tapenade, candied walnuts, melba toast

Red Pepper Hummus | 7.5 GFO, VG

Crispy chickpeas, melba toast, basil oil, rocket

SALADS

Add chicken | 4

Add pan-fried salmon | 6.5

Fattoush | 11 GFO, VG

Baby gem, cucumber, cherry tomatoes, mint, parsley, croutons, citrus dressing

Bacon and Avocado Salad | 12.5 GFO, VGO

Rocket, baby gem, cherry tomatoes, toasted seeds, honey mustard dressing

Couscous Bowl | 12 VGO

Red pepper hummus, rocket, olive tapenade, crispy chickpeas, chargrilled lemon, garlic herb aubergine

SANDWICHES

All served on white bloomer or granary bread

Add fries | 3

Fish Finger | 9.5 GFO, DFO

Beer-battered haddock, baby gem, tartar sauce

Grilled Chicken Sandwich | 10 GFO, DFO

Marinated chicken, avocado, pesto, rocket, tomato

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 | 9 GFO

French Brie, back bacon, cranberry sauce

MAINS

Parmesan Chicken Schnitzel | 16 GFO, DFO

Fries, salad, garlic butter

Fish and Chips | 17 GFO, DFO

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

Ham, Egg and Chips | 15 GFO, DF

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

Thai Red Curry | 14 GFO, DF, VG

Baby corn, sugar snap peas, peppers, Tenderstem

Add chicken | 4

Add pan-fried salmon | 6.5

Steak and Eggs | 18 GFO, DFO

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

Maple Breakfast | 14 GFO

Sausage, thick back bacon, black pudding, garlic and thyme button mushrooms, hash brown, roasted tomato, Greenacre Farm fried egg, baked beans. Served with toasted white bloomer

From the Field | 14 VG

Two vegan sausages, roasted tomatoes, garlic and thyme button mushrooms, hash brown, spinach, avocado, baked beans. Served with toasted white bloomer

BURGERS

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

Upgrade to truffle & parmesan fries | 2.5

Maple Classic Burger | 17 GFO

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

Parmesan Panko Chicken Burger | 17 GFO

Streaky bacon, Cheddar Cheese, pesto mayonnaise

Maple Double Burger | 20 GFO

Parmesan panko chicken, beef burger, bacon, Cheddar cheese, BBQ sauce, burger Sauce

Bean Burger | 14 GFO, VGO, DFO

Red pepper hummus

SIDES

Truffle and Parmesan Chips | 5.5 GFO

Homemade Onion Rings | 4.5 GFO

Mixed Leaf Salad | 3.5 GF VG

Thick Cut Chips | 3.5 GFO VG

Seasonal Greens | 4 GF VG

Peppercorn Sauce | 2.5 GF

Skin On Fries | 3.5 GFO VG

Raw Citrus Slaw | 3 GF VG

Blue Cheese Sauce | 2.5 GF



DINNER MENU – SERVED FROM 5PM-9PM
SMALL PLATES

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

Homemade Soup | 7.5 GFO
Please see specials board. Served with Hobbs House bread

Nachos | 7.5 GF
Cheddar cheese, sour cream, salsa, guacamole, jalapeños

Maple Chicken Wings | 6.5 GF
Maple BBQ sauce

Tempura King Prawns | 8 GFO
Sweet chilli dip

Goats Cheese | 8.5 GFO
Warm goats cheese, black olive tapenade, candied walnuts, melba toast

Red Pepper Hummus | 7.5 GFO, VG
Crispy chickpeas, melba toast, basil oil, rocket

SALADS

Add chicken | 4
Add pan-fried salmon | 6.5

Fattoush | 11 GFO, VG
Baby gem, cucumber, cherry tomatoes, mint, parsley, croutons, citrus dressing

Bacon and Avocado Salad | 12.5 GFO, VGO
Rocket, baby gem, cherry tomatoes, toasted seeds, honey mustard dressing

Couscous Bowl | 12 VGO
Red pepper hummus, rocket, olive tapenade, crispy chickpeas, chargrilled lemon, garlic herb aubergine

MAINS

Fish and Chips | 17 GFO, DFO
Beer-battered haddock, thick cut chips, minted pea purée, tartar sauce, charred lemon

Dry Aged Rump Steak | 23 GF
Buxton Butchers rump steak, garlic butter, chips, roasted cherry tomatoes, garlic & thyme button mushrooms
Peppercorn sauce | 2.5 GF Blue cheese sauce | 2.5 GF

Stir-fried Noodles | 17 VGO
Crispy duck leg, sweet chilli sauce, stir-fried veg, egg noodles

Spaghetti Pomodoro | 15 VG
Chargrilled lemon & garlic herb aubergine, sun blushed tomatoes, basil oil, rocket

Thai Red Curry | 14 GFO, DF, VG
Baby corn, sugar snap peas, peppers, Tenderstem
Add chicken | 4
Add pan-fried salmon | 6.5

Rump of Lamb | 23.5 GF
Crispy new potatoes, blackberry & balsamic reduction, seasonal greens, roasted beetroot

Chicken Schnitzel | 18 GFO, DFO
Baked creamed leeks, fries, garlic butter

BURGERS

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

Upgrade to truffle & parmesan fries | 2.5

Maple Classic Burger | 17 ^{GFO}

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

Parmesan Panko Chicken Burger | 17 ^{GFO}

Streaky bacon, Cheddar Cheese, pesto mayonnaise

Maple Double Burger | 20 ^{GFO}

Parmesan panko chicken, beef burger, bacon, Cheddar cheese, BBQ sauce, burger Sauce

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

Red pepper hummus

SIDES

Truffle and Parmesan Chips | 5.5 ^{GFO}

Homemade Onion Rings | 4.5 ^{GFO}

Mixed Leaf Salad | 3.5 ^{GF VG}

Thick Cut Chips | 3.5 ^{GFO VG}

Seasonal Greens | 4 ^{GF VG}

Peppercorn Sauce | 2.5 ^{GF}

Skin On Fries | 3.5 ^{GFO VG}

Raw Citrus 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.