

## BREAKFAST

### Maple Breakfast | 14 <sup>GFO</sup>

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

### From the Field | 14 <sup>VG</sup>

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

### Mushrooms on Toast | 8.5 <sup>VG GFO</sup>

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

### Steak and Eggs | 18 <sup>GF</sup>

Flat Iron steak (recommended medium rare), Greenacre Farm poached or fried egg, hash browns, roasted tomato

### Avocado | 13.5 <sup>GFO</sup>

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

### Breakfast Roll | 9 <sup>GFO</sup>

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 <sup>V, GFO</sup>

Sautéed spinach, Greenacre Farm Poached Egg, hollandaise sauce. Served on a toasted muffin

### Benedict | 11.5 <sup>GFO</sup>

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

### Royale | 12.5 <sup>GFO</sup>

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

### Scrambled | 9 <sup>V, GFO</sup>

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

## SWEET

### Maple Pancakes | 9 <sup>V, GFO</sup>

All butter pancakes, maple syrup

### Streaky bacon supplement | 3

### French Toast | 12 <sup>V, GFO</sup>

Poached berries, streaky bacon, cinnamon sugar

### Granola | 9 <sup>V</sup>

Homemade granola, fruit compote, honey, natural yoghurt

### Pastries | 3

Pain au raisin, pain au chocolat, all butter croissant

**Kids: Smaller portions of this menu  
are available upon request.**

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.**

## SMALL PLATES

- 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

## SALADS

- Add chicken and bacon | 4  
Add tofu | 4  
Add poached egg | 1
- Greek Salad | 9.5 VGO, GFO  
Feta, tomato, red onions, cucumber, olives, mixed leaves, lemon & oregano dressing
- Caesar Salad | 10 GFO  
Parmesan, croutons, anchovy, baby gem, Caesar dressing
- Buddha Bowl | 10.5 VG, GF  
Coconut rice, edamame beans, tomato, pickled cabbage, carrot, radish, cucumber, avocado, lime, rocket, chilli & soy dressing

## SANDWICHES

- All served on Hobbs House white bloomer or granary bread  
Add fries | 3
- Fish Finger | 9 GFO, DF  
Beer battered haddock, rocket, tartare sauce
- Smoked Salmon | 9.5 GFO  
Smoked salmon, cucumber ribbons, caper mayo, rocket
- Ham Ploughman's | 9 GFO  
Baked ham, Dijon mustard, homemade piccalilli
- Cheese Ploughman's | 8 GFO, V  
Local cheddar, pickle
- Open Avocado & Bacon | 11 GFO, DF, VGO  
Streaky bacon, smashed avocado, poached egg, baby gem, toasted bloomer
- Maple Club | 12 GFO  
Grilled buttermilk chicken, streaky bacon, baby gem, tomato, mayo, toasted bloomer  
Add a fried egg | 1
- Brie & Bacon Toastie | 8.5 GFO  
French Brie, back bacon, cranberry sauce

## MAINS

Fish and Chips | 17 <sup>GFO</sup>

Beer-battered haddock, thick cut chips, minted smashed peas, tartare sauce, curry sauce, charred lemon

Rocket and Walnut Risotto | 13 <sup>VG, GF</sup>

Homemade rocket & walnut pesto, sun blushed tomatoes

Roasted Squash, Chickpea and Peanut Butter Penang | 13 <sup>GF, VG</sup>

Fresh spinach, coconut milk, red peppers, steamed rice and crispy noodles

Ham, Egg & Chips | 15 <sup>GFO</sup>

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

Steak and Eggs | 18 <sup>GFO</sup>

6oz Flat iron steak, fries, Greenacres Farm fried eggs

Maple Wings | 12 <sup>GFO</sup>

6 chicken wings, Maple bourbon BBQ sauce, fries, slaw

All Day Maple breakfast | 13 <sup>VG, GFO</sup>

Bakers of Nailsea sausages, back bacon, black pudding, mushrooms, hash browns, roasted tomato, Greenacres Farm fried egg, baked beans, toasted bloomer

(Vegetarian option available)

## BURGERS

All burgers are served in a Brioche bun, fries, beef tomato, baby gem, pickle and celeriac slaw

Truffle and parmesan chips upgrade | 2.50

The Maple Classic Burger | 17 <sup>GFO</sup>

Beef burger, cured streaky bacon, smoked apple wood cheese, roasted onions, burger relish

MFC Burger | 17.5 <sup>GFO</sup>

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

Mushroom & Blue Cheese Burger | 13 <sup>GFO</sup>

Portobello & Oyster mushrooms, roasted onions, stilton, and garlic mayonnaise

## SIDES

Truffle and Parmesan Chips | 5.5 <sup>GFO</sup>

Homemade Onion Rings | 4.5 <sup>GFO</sup>

Mixed Leaf Salad | 3 <sup>GF VG</sup>

Thick Cut Chips | 3 <sup>GFO VG</sup>

Seasonal Greens | 4 <sup>GF VG</sup>

Peppercorn Sauce | 2 <sup>GF</sup>

Skin On Fries | 3 <sup>GFO VG</sup>

Coleslaw | 3 <sup>GF</sup>

Blue Cheese Sauce | 2 <sup>GF</sup>



## STARTERS

- Bread & Olives | 6 <sup>VGO, GFO</sup>  
Marinated olives, local breads, virgin olive oil & balsamic vinegar
- Corn Pakota | 6 <sup>V, GFO</sup>  
Spiced corn fritter, spicy tomato relish
- Maple Chicken Wings | 6 <sup>GF</sup>  
Maple bourbon BBQ sauce, Southwest ranch sauce
- Tiger Prawns | 7.5 <sup>GF</sup>  
Shell-on tiger prawns, chilli, lime, garlic butter
- Bang-Bang Cauliflower | 6 <sup>VG, GFO</sup>  
Crispy coated cauliflower, sriracha, fresh lime
- Baked Camembert | 13 <sup>GFO</sup>  
Garlic & thyme infused, toasted bloomer, onion chutney

## MAINS

- Flat Iron Steak | 26.5 <sup>GFO</sup>  
6oz Flat Iron (served medium rare & sliced), chimichurri, homemade onion rings, fries, rocket salad
- Greek Salad | 9.5 <sup>VGO, GFO</sup>  
Feta, tomato, red onions, cucumber, olives, mixed leaves, lemon & oregano dressing  
Add chicken and bacon | 4
- Caesar Salad | 10 <sup>GFO</sup>  
Parmesan, croutons, anchovy, baby gem, Caesar dressing  
Add chicken and bacon | 4
- Roast Chicken | 19 <sup>GF</sup>  
Charred lemon & garlic brine, lentils, pancetta, creamed cabbage, red wine jus
- Roasted Squash, Chickpea & Peanut Butter Penang | 13 <sup>GF, VG, DF</sup>  
Fresh spinach, coconut milk, red peppers, steamed rice, crispy noodles
- Fish & Chips | 17 <sup>GFO</sup>  
Beer battered haddock, minted smashed peas, tartare sauce, curry sauce, charred lemon
- Crab & Prawn Linguine | 16.50  
Lobster bisque, samphire, parmesan
- Veggie Fish & Chips | 14 <sup>V, GFO</sup>  
Beer battered halloumi, minted peas, curry sauce, tartare sauce, charred lemon
- Rocket & Pesto Risotto | 13 <sup>VG, GF</sup>  
Homemade pesto, sun blushed tomatoes, walnuts

## BURGERS

- (All burgers served in a Brioche bun, beef tomato, lettuce, pickles, fries and celeriac slaw)
- Truffle & parmesan chip upgrade | 2.5
- The Maple Classic Burger | 17.5 <sup>GFO</sup>  
Beef burger, cured streaky bacon, cheddar cheese, fried onions, burger relish, garlic mayonnaise
- MFC Burger | 17 <sup>GFO</sup>  
Crispy chicken, smoked bacon, cheddar, smoked paprika mayo, fried onions
- Mushroom & Blue Cheese Burger | 13 <sup>GFO, VGO</sup>  
Portobello & Oyster mushrooms, fried onions, stilton, chive mayonnaise

## SIDES

- |                                               |                                       |                                     |
|-----------------------------------------------|---------------------------------------|-------------------------------------|
| Truffle & Parmesan Chips   5.5 <sup>GFO</sup> | Thick Cut Chips   3 <sup>GFO VG</sup> | Skin On Fries   3 <sup>GFO VG</sup> |
| Homemade Onion Rings   4.5 <sup>GFO</sup>     | Seasonal Greens   4 <sup>GF VG</sup>  | Coleslaw   3 <sup>GF</sup>          |
| Mixed Leaf Salad   3 <sup>GF VG</sup>         | Peppercorn Sauce   2 <sup>GF</sup>    | Blue Cheese Sauce   2 <sup>GF</sup> |

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## STARTERS

- Bread & Olives | 6 <sup>VGO, GFO</sup>  
Marinated olives, local breads, virgin olive oil & balsamic vinegar
- Corn Pakota | 6 <sup>V, GFO</sup>  
Spiced corn fritter, spicy tomato relish
- Maple Chicken Wings | 6 <sup>GF</sup>  
Maple bourbon BBQ sauce, Southwest ranch sauce
- Tiger Prawns | 7.5 <sup>GF</sup>  
Shell-on tiger prawns, chilli, lime, garlic butter
- Bang-Bang Cauliflower | 6 <sup>VG, GFO</sup>  
Crispy coated cauliflower, sriracha, fresh lime
- Baked Camembert | 13 <sup>GFO</sup>  
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 | 20 <sup>GFO</sup>  
Local beef sirloin, tender and full of flavour, served medium rare
- Chicken | 19 <sup>GFO</sup>  
Bone in chicken supreme
- Pork | 18 <sup>GFO</sup>  
Succulent pork leg, crispy crackling
- Trio of roasts | 23 <sup>GFO</sup>  
Beef sirloin, roast pork, chicken, crispy crackling
- Beetroot Wellington | 16 <sup>V</sup>  
puff pastry, beetroot

## EXTRAS

- Cauliflower cheese | 4 <sup>GF</sup>      Roast potatoes | 3.5 <sup>GF VG</sup>      Yorkshire pudding | 1.5  
Seasonal veg | 4 <sup>GF VG</sup>      Crackling with apple sauce | 3.5 <sup>GF</sup>

## MAINS

- Fish and Chips | 17 <sup>GFO</sup>  
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 <sup>GF, VG</sup>  
Fresh spinach, coconut milk, red peppers, steamed rice, crispy noodles
- Greek Salad | 9.5 <sup>VGO, GFO</sup>  
Feta, tomato, red onions, cucumber, olives, mixed leaves, lemon & oregano dressing  
*Add chicken | 4*
- Caesar Salad | 10 <sup>GFO</sup>  
Parmesan, croutons, anchovy, baby gem, Caesar dressing  
*Add chicken and bacon | 4*

SUNDAY

12pm – 4:30pm

## BURGERS

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

**Truffle & parmesan fries upgrade | 2.5**

**The Maple Classic Burger | 17** GFO

Beef burger, cured streaky bacon, cheddar cheese, roasted onions, burger relish

**MFC Burger | 17** GFO

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

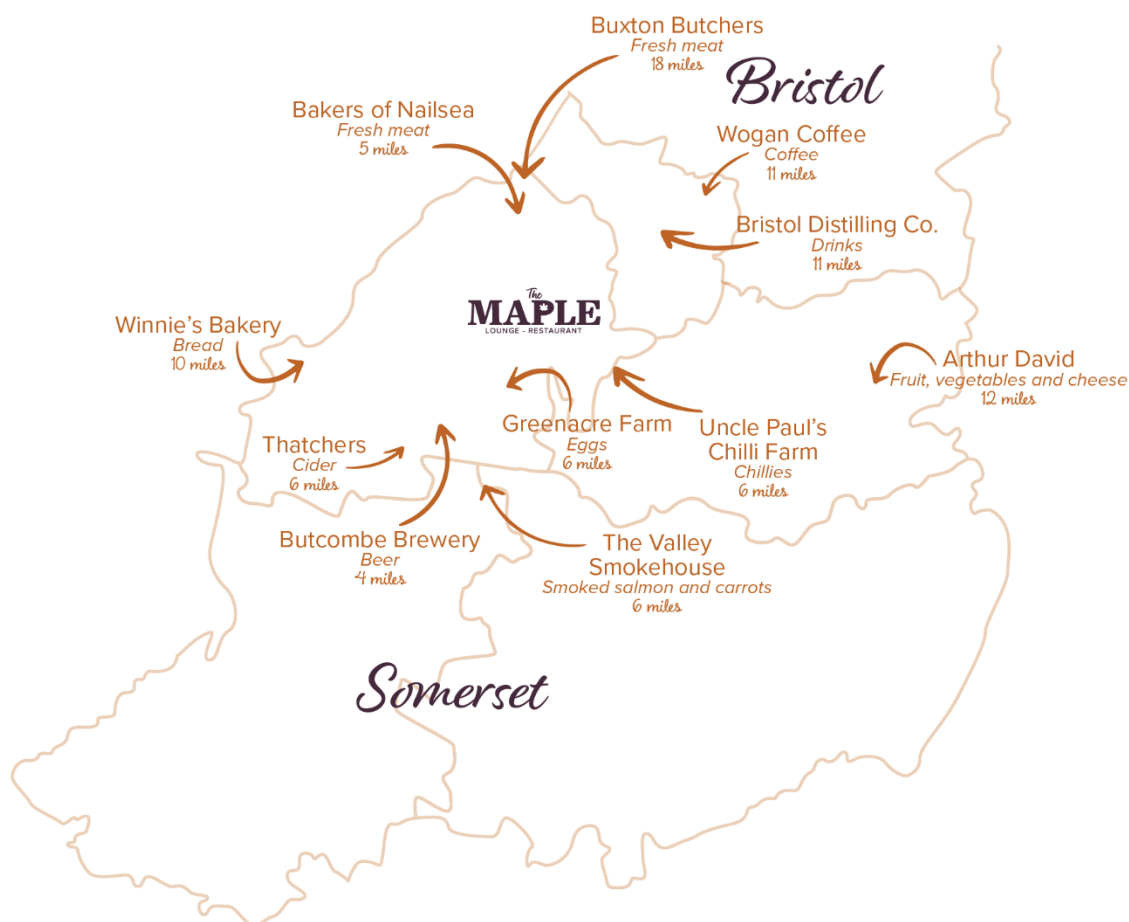
**Mushroom & Blue Cheese Burger | 13** GFO, VGO

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.





## DESSERTS

Crème Brûlée | 7.5 GF

Homemade baked custard, fruit compote

Sticky Toffee Pudding | 8

Toffee sauce, toffee popcorn, vanilla ice-cream

Apple, Berry & Pear Crumble | 8.5 GF, DFO

Served with ice cream or custard

Homemade tart of the day | 6

Please ask a member of the team

Served with Ice cream

Summer Berries Eton Mess | 6

Lemon macerated strawberries, berry coulis, Chantilly cream, meringue

Somerset Cheese Board | 13 GFO

Local cheeses, chutney, biscuits

## AFTER DINNER DRINKS

Espresso Martini | 9

Triple B vodka, espresso, 77 Coffee liqueur, simple syrup

Floater Coffee | 4

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, alcohol of your choice:

Irish- Jamesons whiskey

Calypso- Hanks spiced rum

French- Courvoisier brandy

Irish Cream- Baileys

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## BREAKFAST

(Only available during breakfast)

Mini Maple | 7 GFO

Sausage, bacon, egg, beans, hashbrown, toast

Pancakes | 5.5 GFO, V

American style pancakes, maple syrup

Beans on toast | 4.5 GFO, VG

Baked beans, lightly toasted bloomer

## MAINS | 7

Cheeseburger and chips GFO

Served with baked beans or peas

Fish and chips GFO

Served with baked beans or peas

Chicken dippers and chips GF

Served with baked beans or peas

Mac 'n' cheese v

Served with garlic bread

Roast Dinner GFO

(Only available on Sundays)

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

Roast Beef, Roast Chicken, Roast Pork or Nut Roast

## DESSERTS | 4

Chocolate brownie and vanilla ice cream GF

Warm chocolate chip cookie and ice-cream

Churros and Biscoff sauce

Ice cream / Sorbet | 2 v GFO

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