



MAPLE

RESTAURANT AND BAR

Brunch

Cocktails 9

Mimosa | Bloody Mary

PASTRIES (v) Croissant, pain au chocolat or pain aux raisins	3	CURRENT AND GOJI BERRY GRANOLA (vegan) Compote, coconut yoghurt	6
HOT CRUMPETS Maple syrup, bacon	6	AVOCADO AND CHILLI ON TOAST (v) Sourdough, egg, coriander	8
EGGS ON TOAST (v) Poached / scrambled / fried	5.5	SCOTTISH SMOKED SALMON Scrambled eggs, sourdough toast	10
POACHED EGG ON MUFFIN Benedict / Royale / Florentine (v)	8.5/13	SWEETCORN AND CHILLI FRITTERS (vegan) Grilled tomato, coconut and mint dressing	9.5
FRUIT PLATE (vegan)	6		

Extras 1

Bacon | Avocado | Egg | Sourdough toast | Grilled tomato

Starters

HERITAGE TOMATOES (vegan) Pickled onions, caperberries, sunflower seeds	7
TUNA TARTARE Avocado, ginger dressing, seaweed crackers	9.5
CRUMBED ROSARY GOAT'S CHEESE (v) Golden raisin ketchup, pickled beetroot	8
BEEF CARPACCIO Watercress, Berkswell, roasted hazelnuts	9.5

Salads

SMOKED TOFU, PUFFED WILD RICE (vegan) Kimchi, coriander, coconut yoghurt	8/14
ICEBERG 'BLT' Maple-cured bacon, lettuce, tomato, ranch dressing	7.5/13
ROAST BUTTERNUT SQUASH (v) Fregula, couscous, kale, frisée, herb dressing	7.5/13

Mains

SPINACH AND RICOTTA RAVIOLI (v) Baked ricotta, sage butter	13	ROAST CUMBRIAN CHICKEN Gnocchi, summer squash, pumpkin seeds	16
BRIXHAM CRAB LINGUINI Cherry tomato, coriander, chilli oil	14	SCOTTISH SALMON Olive crushed potatoes, sauce vierge	15
SMOKED SALMON AND COD FISHCAKE Poached egg, parsley sauce	14	Cumbrian Longhorn beef Peppercorn sauce and your choice of: hand-cut chips or skinny fries	
DOUBLE CHEESEBURGER Streaky bacon, smoked cheddar, tomato relish, pickle, fries	14.5	BAVETTE 220G	19
		SIRLOIN 280G 45-day aged, on the bone	28

Sides 3.5

HAND-CUT CHIPS | SKINNY FRIES | NEW POTATOES
Parsley, garlic | GREEN BEANS
Confit shallots | MIXED LEAF SALAD
Fine herbs, house dressing | CAULIFLOWER CHEESE
Truffle oil