

THE MAYNARD

£48.00 per person

CANAPÉS

Cured salmon with avocado and a wasabi emulsion, miso & toasted almond crumb (GF)

Saffron & pomegranate arancini, matcha emulsion, pickled strawberry (GF)(VE)

STARTERS

Jerusalem artichoke velouté, spiced cauliflower pakoras, sautéed quinoa, spinach & pomegranate (GF)(VE)

Twice-baked cheese soufflé, blue cheese sauce, rocket salad, herb oil (GF)(V)

Cured tuna & salmon ballotine wrapped in seaweed, served with bouillabaisse-style sauce, pickled radishes and grilled asparagus (GF)

Rabbit & mustard croquette, mushroom & truffle sauce, grilled spring onions, rocket salad (GF)

MAIN COURSE

Pan-fried duck breast, hoisin duck pâté wrapped in a spinach pancake, sweet potato purée, tempura broccoli, cashew & hoisin sauce (GF)

*Courgette & mint risotto, grilled baby courgettes, vegetable crisps
Add sweet chilli prawns (GF)(VE)*

Pan-fried cod with seasonal greens and vanilla beurre blanc, swede & turnip purée (GF)

16oz sharing chateaubriand with triple-cooked chips and a grilled Portobello mushroom with smoked paprika rarebit and roasted vine tomatoes, served with peppercorn sauce (£10 surcharge pp) (GF)

DESSERTS

Eton mess with white chocolate & strawberry tiramisu (V)

Dark chocolate coconut ginger & oat tart, orange sorbet (GF)(V)

A GIFT OF HANDMADE CHOCOLATES

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our processes for making gluten-free dishes have been accredited by Coeliac UK.