

SUNDAY MENU

Sundays at The Maynard are about good food and time well spent.

Our meats are sourced from local butchers and farmers who take genuine pride in how their livestock are raised, following responsible and traditional farming practices. Ethical sourcing matters to us and is never compromised; something you'll taste in the quality of every roast we serve.

Children's portions are available at half the listed price (excluding lamb).

THE MEAT-EATERS

Our roasts are served with braised red cabbage, maple-glazed root vegetables, duck-fat herb-roasted potatoes, cauliflower cheese, a Yorkshire pudding and proper gravy (GFa)

Lamb shank	£25.95
Roast beef sirloin	£22.95
Roast pork loin	£20.95
Chicken supreme	£20.95

SIDES

Mashed potato (GF) (V)	£5.50
Extra cauliflower cheese (GF) (V)	£5.50
An extra Yorkshire pudding (GFa) (V)	£2.50

THE PLANT-BASED

Root vegetable Wellington £18.95

Served with braised red cabbage, cauliflower cheese, roast potatoes, a golden Yorkshire pudding and vegetarian gravy (V) (VEa)

(VE) is served without a Yorkshire pudding

All of our produce is fresh and sourced sustainably from local suppliers:

Meat - New Close Farm, Over Haddon | **Fish** - R G Morris & Son, Buxton
Fruit & Vegetables - Winstar Foods, Chesterfield | **Wine** - Hattersley Wines, Bakewell
Dry goods - Holdsworth Foods, Tideswell | **Dairy** - Middleton's Dairies, Hope Valley
Ice cream - Bluebell Dairy, Derby



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.

All prices are inclusive of VAT at 20%