



VALENTINE'S DAY AT THE MAYNARD

Tuesday 14th February

*3 course Set Menu
£38.95 per person*

STARTERS

Twice-baked cheddar cheese soufflé,
served with Hartington stilton sauce (GF) (V)

Soup of the day served with toasted sourdough (GFa) (VEa)

Sautéed oyster mushrooms served
with wild mushroom polenta medallions and plant-based béarnaise sauce (GF) (VE)

Sharing Japanese plate with miso ramen, crab & ginger spring roll, sweet chilli prawn,
salmon nigiri and wasabi mousse (GFa) **£2 supplement per person**

MAIN COURSE

Homemade three pie taster with steak & ale, ham hock and Shepherd's pies served with proper gravy
and bubble & squeak potato

Coq au vin – whole poussin with bacon lardons, baby onions, carrots, parsnips, garlic and thyme, in a red
wine jus with a spring onion & new potato tart (GF)

Wild mushroom & lentil aubergine rolls
served with roasted butternut squash purée, kale, vegetable crisps and tahini, with a coriander & lemon
sauce (GF) (VE)

Pan-fried cod served with grilled leeks and courgette ribbons, asparagus and cod cheeks cooked in
beurre blanc (GF)

8oz Fillet Steak served with triple-cooked chips and a grilled portobello mushroom with smoked paprika
rarebit and roasted tomato (GF) **£10 supplement**

DESSERT

Grindleford Gourmand – a selection of miniature desserts to share (GFa) (V)