



THE  
**MAYNARD**  
FOOD • BAR • ROOMS • VENUE

SUNDAY MENU

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On a Sunday we pay homage to 'the roast' and we don't do it by halves.

All our meat is sourced from local butchers and farmers, where they raise and nurture their own livestock through traditional farming values.

The quality and ethics of the meat we provide is non-negotiable to us and we hope that this reflects in your Maynard roast.

**Children's portions available at half the stated price below (excluding lamb).**

## MEAT

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

Slow-cooked lamb shank

£23.95

Roast beef sirloin

£19.95

Roast pork loin

£17.95

Chicken supreme

£17.95

## PLANT-BASED

*Vegetarian root vegetable Wellington with braised red cabbage, cauliflower cheese, roast potatoes, Yorkshire pudding and vegetarian gravy (V)*

*Vegan without the cauliflower cheese and Yorkshire pudding (VE)*

£15.95

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 - Winster Foods, Chesterfield

Wine – Hattersley Wines, Bakewell

*If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet*

**All prices are inclusive of VAT at 20%**