

# 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 is reflected in your Maynard roast.

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

## MEAT

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

Rump of lamb

**£24.95**

Roast beef sirloin

**£19.95**

Roast pork loin

**£17.95**

Chicken supreme

**£17.95**

### SIDES

Mashed potatoes (GF) **£4.25**

Extra cauliflower cheese (GF) **£3.95**

Extra Yorkshire pudding **£1.50**

## PLANT-BASED

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

Vegan - without Yorkshire pudding (VE)

**£16.95**

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

Meat – New Close Farm, Over Haddon | Fish - RG Morris & Son, Buxton | Fruit & Vegetables - Winsters Foods, Chesterfield  
Wine – Hattersley Wines, Bakewell | Dry goods - Holdsworth Foods, Tideswell | Dairy - Middleton's Dairies, Hope Valley

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. (VEa) dishes can be adapted to suit a vegan diet, (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa)

All prices are inclusive of VAT at 20%