



the maynard

Dinner Menu a la carte

Starters

Pancetta Wrapped Prawns sticky lime dressing	£6.00
Pan seared Wood Pigeon Caramelized onion risotto	£6.00
Confit Duck Rilette soy glazed figs	£6.00
Wild Mushroom Ravioli parmesan white truffle cream	£6.00
Butternut Squash and Ricotta Samosa spiced spinach and cumin potato	£6.00
Ham Hock Ballontaine sautéed piccalilli vegetables and a mustard sauce	£6.00
Grilled Sardines chilli buttered cous-cous and a tomato, ginger and Orange sauce	£6.00

Mains

Rolled Ribeye of Beef celeriac and rosemary dauphinoise potatoes, swede and carrot puree	£18.00
Braised Belly Pork Baked russet apple and black pudding beignet	£14.00
Carrot Pancake sweet potato chips and hummus (v)	£12.00
Herb Crusted Cod Crisp pomentier potatoes, Asian mushy peas	£14.00
Roast Gressingham Duck Breast parsnip puree, shallot and cashew nut mash	£16.00

All Dishes are served as complete meals, should you require some additional vegetables, potatoes or a salad, please ask a member of staff.



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Parmesan, Polenta and Portabella Mushroom Stack £12.00
Jerusalem artichoke puree, caramelized shallots (v)

Smoked Haddock Risotto £14.00
Poached egg and crisp pancetta

Desserts

Lemongrass, Ginger and Lime Leaf Chocolate Tart £5.00

Banana and Bailey's Bavaois £5.00
nut touille

Passion Fruit Parfait £5.00
macademia nut cookie

Strawberry Marshmallows £6.00
dark chocolate and chilli dipping sauce

Orange and Champagne Poached Rhubarb £6.00
sticky meringue

A selection of Regional Cheeses, homemade fruit bread £7.00

Dessert Wines

Montbazillac Domain De Grange Neave (2005) £28.00
Sauternes Chat du Levant (France 2004) £35.00

Coffee, Tea and Petit Fours

Espresso £2.25
Double Espresso £2.55
Cappucino £3.00
Café Latte £3.00
Filter Coffee £2.55

Tea – Assam, Darjeeling, English £2.55
Breakfast, Peppermint, Green Tea

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