

MARIA G's

Brasserie & Bar

MENU

Nocellara olives (vg)	4
Salted Marcona almonds (vg)	4
Artisan bread served with Netherend farm salted butter (v/vg)	4

STARTERS

English sweetcorn soup, spring onion & chive crème fraîche	6
Severn & Wye smoked salmon, soda bread & Hampshire watercress	9
Cod & salmon fishcake, crisp salad leaves, tartar sauce	9/15
Burrata, Isle of Wight tomatoes, Parma ham & eight-year-old balsamic	15

MAINS

Club sandwich, grilled chicken, bacon, egg, tomato, lettuce & skin on fries	12
Lake District Farmers' beef burger, brioche, relish, dill pickle, lettuce, tomato, Koffmann fries <i>add smoked Applewood cheddar 1.50 add smoked bacon 2.00</i>	15
Lightly battered haddock fillet, crushed peas, chunky chips, tartar sauce	15
Rigatoni with lovage pesto & smoked tomatoes (v/vg)	18
Lake District Farmers' Belted Galloway sirloin steak, fries, peppercorn, or béarnaise sauce	32

WEEKLY SPECIALS

Pan fried Cornish bream, peas & English lettuce	26
Roasted Sladesdown Farm duck, charred radicchio, Kentish cherries & duck fat chips	28
Baked heritage beetroots, black garlic, pickled yellow courgettes & smoked almonds (v/vg)	18

SIDES

Skin on fries (v)	4
Garden leaf salad with house dressing (v/vg)	4
Seasonal greens with butter emulsion (v/vg)	4

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies.

Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.

Well behaved dogs are welcome but must be on a lead and restrained at all times.

(VG) Vegan (V) Vegetarian