

MARIA G's

Brasserie & Bar

JAZZ NIGHT MENU

STARTERS

Soup of the day (vg)	6
Parma ham, celeriac remoulade, caperberries & basil oil (gf)	12
Wye Valley asparagus, parmesan hollandaise, toasted walnuts & dressed cress (v/cn/gf)	12

MAINS

Lake District Farmers' ribeye, confit garlic and tomatoes, thick cut chips & peppercorn sauce (gf)	34
Hay smoked Southcoast Hake, Fowey mussel & broad bean potato salad (gf)	30
Rosary goats' cheese, spinach & spring pod risotto (v)	26

DESSERTS

Apple tart with crumble topping, crème anglaise (v)	8
Glazed lemon tart, granola crumb, lemon sorbet (v)	8
Baked forest berry cheesecake, berry sorbet (v)	8

TEA AND COFFEE PETITS FOURS 5.5

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.
(V*) Animal rennet cheese (VG) Vegan (V) Vegetarian (GF) Gluten free (CN) Contains nuts