

MARIA G's

HOUSE WINES

	125ml	175ml	Bottle
House Pinot Grigio, White	5.8	7.2	28.8
House Malbec, Red	5.8	7.2	28.8
House Cinsault, Rosé	6.4	7.9	31.9

TO SHARE

Nocellara & Kalamata Olives (pb)	3
Rosemary Mixed Nuts (pb/cn)	3
Warm Bread (v)	4.5
Netherend Farm butter	
M Edamame Beans (pb)	6
Sea salt & chilli flakes, lemon, sesame seeds	
M Panko Halloumi Fingers (v)	12.5
Harissa Honey, lemon	

LIGHT BITES

Soup of the Week (v)	5
Bread roll, Netherend Farm butter	
M Cod & Salmon Fishcakes	9.5/15
Dressed leaves, homemade tartare sauce	
Burrata (v)	14
Friseé endive, radish, pomegranate vinaigrette	
M Oak Smoked Salmon	16
Capers, shallot, dill oil, granary bread	

SANDWICHES

Sandwich of the week (v)	12.5
Dressed leaves	
Club Sandwich	14.5
Chicken, bacon, egg mayo, lettuce, tomato, dressed leaves	
Add soup to any sandwich order £4.5	

HOUSE COCKTAILS

Espresso Martini	13
Classic Margarita	13
Negroni	13

SPECIALS

Chalk Stream Trout	29
Wye Valley Asparagus, blood orange beurre Blanc	
Lamb Leg Steak	26
Salsa Verde, Mediterranean potato & feta salad	
Goats Cheese & Spring Vegetable Tart (v)	20
Roasted squash, watercress, pumpkin seeds	

SALADS

Heritage Beetroot, Goats Cheese (v,cn)	12.5
Rocket & radicchio, blood orange, toasted walnuts	
Caesar Salad	
Anchovies, soft boiled egg, sourdough croutons	12.5
Extra	
Smoked salmon, chicken, prawns	5 each
Avocado, bacon, mushroom	3 each
Spinach, tomato, egg	2 each

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 always restrained. All promotions exclude resident discounts, and not in conjunction with other offers.

Allergens: (PB) Plant Based (V) Vegetarian (CN) Contains Nuts

HOUSE MOCKTAILS

Paloma	9
Ginger & Turmeric	9
Lyre's Daiquiri	9

MAINS

M Ham, Egg & Chips	17
Grilled pineapple, mustard Hollandaise	
South Coast Battered Haddock	17.5
Koffman thick cut chips, mushy peas, tartare sauce	
Herb Tempeh (pb)	18
Tenderstem broccoli, rosemary potatoes	
M Wild Garlic Risotto (v)	18.5
Parmesan crumb, black garlic dressing	
Spring Garlic & Herb Chicken	20
Asparagus, rosemary potatoes, mushroom sauce	
Red prawn Linguine	22
Garlic, cherry tomato & bisque	
Sirloin Steak & Koffman fries	32
Choice of chimichurri or peppercorn sauce	
M Smash Burger & Koffman fries	18
Double patty, American cheese, pickles, fried onion	
M Spinach kale Burger & Koffman fries (pb)	16
Applewood vegan cheese, lettuce, tomato, pickles	
Add to any Burger	
Avocado, bacon, vegan bacon, mushroom	3 each
Spinach, tomato, fried egg	2 each

SIDES

Skinny Fries or Thick Cut Chips (pb)	5
Rosemary baby potatoes (v)	5
Garden Salad (pb)	5
Buttered Seasonal Greens (v)	5

Add truffle or parmesan to any sides £1.5

MARIA G's

BREAKFAST

Served from 09:00 - 11:45am

Freshly Baked Pastries (v)	3
Choice of croissant, pain au chocolat or pain au raisin	3.5
Toast & Preserves (v)	5
Two slices of toasted bread, preserves, butter	5
Classic Porridge (v/pb)	5
Honey or maple syrup	5
Granola or Muesli (v)	7.5
Berry compote, Greek yoghurt or milk	7.5
Fresh Fruit Selection (pb)	8.5
Choice of the day	8.5
Continental Breakfast (v)	12
Croissant, pain au chocolate or pain au raisin, jam, butter, yoghurt, berry compote	12
Eggs Florentine (v)	12.5
English muffin, poached eggs, spinach, hollandaise	12.5
Eggs Benedict	13.5
English muffin, poached eggs, honey roasted ham, hollandaise	13.5
Eggs Royale	13
English muffin, poached eggs, smoked salmon, hollandaise	13
Full English Vegan Breakfast (pb)	14
Avocado, bacon, plant-based sausage, roast tomato, mushroom, beans, hash brown, served with toast	14
Full English Breakfast	
Eggs any style, Cumberland sausage, bacon, roast tomato, mushrooms, beans, hash brown, served with toast	

ALL DAY BREAKFAST

Buttermilk Pancakes (v)	9
Maple syrup	9
Avocado on Sourdough Toast (pb)	8
Crushed avocado, coriander, mild chilli	8
Omelette (v)	6
Add cheese £1.5	6
Eggs Your Way (v)	7.5
Choice of breads white, brown, granary, sourdough, gluten free toast or muffins.	7.5
Choice of fried, poached or scrambled eggs	7.5
Extra	
Smoked salmon, chicken, prawns	5 each
Bacon, sausage, ham, avocado, mushroom	3 each
Spinach, tomato, egg	2 each

DESSERTS

Affogato (v)	7
Vanilla ice cream	7
 Pistachio & Chocolate Tiramisu (v,cn)	9
 Seasonal Fruit Bowl (pb)	9
 Lemon Posset (v)	9
Poached Rhubarb, Shortbread	9
 Blood Orange & Almond Tart (v,cn)	9
Crème Fraiche	9
Jude's Ice Creams (v)	3
Vanilla, chocolate, salted caramel, honeycomb	3
Sorbets (pb)	3
Mango, raspberry, lemon	3

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OFFERS

Full English or vegan breakfast with a hot drink or juice 15.5

Avocado on toast with hot drink or juice 10



Dishes marked with  can be enjoyed as a two-course set menu for £24.95. Choose from Light Bites or To Share with a Main, or a Main with Dessert.

HAPPY HOUR



Cheers to Happy Hour, Wednesday to Friday from 5pm to 7pm! Enjoy 2-for-1 on our cocktails

HOT DRINKS

Tea	4
English Breakfast, Earl Grey, Green Tea	4
Chamomile, Peppermint, Jasmine, Fresh mint	4
Hibiscus, Ginger & Lemon	4
Espresso, Americano	3
Macchiato, Cortado	4
Flat White, Cappuccino, Latté	4
Hot Chocolate, Mocha, Chai, Matcha	4.5

Plant-based option available for 20pi