MARIA G's

HOUSE WINES

	125ml	175ml	Bottle
House Pinot Grigio, White	7	8	32
House Malbec, Red	8	9	36
House Cinsault, Rosé	9	10	40

TO SHARE

Warm Bread (v) 6
Whipped butter

Crispy Cauliflower Florets (pb) 9
Truffled garlic aioli

Rosemary Baked Camembert (v,cn) 15
Honey candied walnuts, confit garlic, ciabatta crostini

Scottish Mussels 17
Chorizo, shallot, white wine sauce, grilled sourdough

LIGHT BITES

Soup of the Week (v) 7
Bread roll, whipped butter

Cod & Salmon Fishcakes 11/17
Dressed leaves, homemade tartare sauce

Wild Mushroom Arancini (v) 13
Sauteed shiitake, truffled garlic aioli

Oak Smoked Salmon 17
Capers, shallot, lemon, dill oil, granary bread

SANDWICHES

Sandwich of the week (v) 13
Dressed leaves

Club Sandwich 15
Chicken, bacon, egg mayo, lettuce, tomato, leaf salad

Add soup to any sandwich order £6.5

HOUSE COCKTAILS

Romeo & Juliet 16
Milk punch of cachaça, cream cheese, lime, guava

Maria G's Margarita 16
Tequila, crème de pêche, lime

SPECIALS

Iron Bark Pumpkin (v) 20
Autumn Roots, puy lentil stew, pumpkin seeds

Cornish Megrim Sole 28
Pancetta, samphire, cockles, cider beurre blanc

Slow Braised Venison Shoulder 32
Crushed swede, autumn roots, sage, pickled shallot

SALADS

Caesar Salad 13
Anchovies, soft boiled egg, sourdough croutons

Caramelised Fig & Prosciutto Salad (cn) 17
Rocket, goats cheese, walnut, balsamic glaze

Extras

Smoked salmon, chicken, tempeh	5 each
Avocado, bacon, mushroom	3 each
Spinach, tomato, egg	2 each

SIDES

Skinny Fries or Thick Cut Chips (pb)	5
Rosemary Baby Potatoes (v)	5
Garden Salad (pb)	5
Honey Glazed Heritage Carrots (v)	5

HOUSE MOCKTAILS

Mango Mule 9
Ginger beer, mango puree, agave, cucumber

Amaretti Sour 9
Lyre's Amaretti, lemon juice, egg white, gomme

BURGERS

Sweet Potato Falafel & Koffman fries (pb) 16
Applewood vegan cheese, lettuce, tomato, pickles

Grilled Chicken Burger & Koffman fries 17
Lettuce, tomato, pickles, truffled garlic aioli

Smash Burger & Koffman fries 18
American cheese, double patty, pickles, fried onion

MAINS

Herb Tempeh (pb) 19
Seasonal greens, rosemary potatoes

South Coast Battered Haddock 19
Koffman thick cut chips, mushy peas, tartare sauce

Lincolnshire Sausage & Creamy Mash 20
Stout gravy, crispy onion

Heritage Carrot Risotto (v,cn) 20
Honey glazed baby carrots, hazelnut gremolata

Garlic & Herb Chicken 20
Savoy cabbage, rosemary potatoes, carrot puree

Slow Braised Beef Ragu 22
Conchiglie pasta, aged parmesan

Scottish Mussels & Koffman Fries 26
Chorizo, shallot, white wine sauce, grilled sourdough

Sirloin Steak & Koffman Chips 34
Choice of chimichurri or peppercorn sauce

MARIA G's

BREAKFAST

Served from 09:00 -11:45am

Freshly Baked Pastries (v) 3.5
Choice of croissant, pain au chocolat or pain au raisin

Toast & Preserves (v) 4.5
Two slices of toasted bread, preserves, butter

Classic Porridge (v/pb) 6
Honey or maple syrup

Granola or Muesli (v) 6
Greek yoghurt or milk and berry compote

Fresh Fruit Selection (pb) 9
Choice of the day

Continental Breakfast (v) 9
Croissant, pain au chocolate or pain au raisin, with jam, butter, yoghurt, berry compote

Eggs Florentine (v) 13
English muffin, poached eggs, spinach, hollandaise

Eggs Benedict 13
English muffin, poached eggs, honey roasted ham, hollandaise

Eggs Royale 14
English muffin, poached eggs, smoked salmon, hollandaise

Full English Vegan Breakfast (pb) 15
Avocado, bacon, plant-based sausage, tomato, mushroom, beans, hash brown, served with toast

Full English Breakfast 15
Cumberland sausage, bacon, roast tomato, eggs mushroom, beans, hash brown, served with toast

ALL DAY BREAKFAST

Buttermilk Pancakes (v) 9
Maple syrup or berry compote

Avocado on Sourdough Toast (pb) 9
Crushed avocado, coriander, mild chilli

Omelette (v) 7
Add cheese £1.5

Eggs Your Way (v) 7.5
Choice of breads white, brown, granary, sourdough, gluten free toast or muffins.
Choice of fried, poached or scrambled eggs

Extras

Smoked salmon, chicken, tempeh	5 each
Bacon, sausage, ham, avocado, mushroom	3 each
Spinach, tomato, egg	2 each

HOT DRINKS

Tea 4
English Breakfast, Earl Grey, Green Tea
Chamomile, Peppermint, Jasmine, Fresh mint
Hibiscus, Ginger & Lemon

Espresso, Americano 3

Macchiato, Cortado 4

Flat White, Cappuccino, Latté 4

Hot Chocolate, Mocha, Chai, Matcha 4.5

Plant-based option available for 20p

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. All promotions exclude resident discounts, and not in conjunction with other offers. Well-behaved dogs are welcome but must be kept on a lead at all times and not permitted on furniture.

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

OFFERS

Scone & hot drink	9.95
Cake & hot drink	4.95
Add soup to any sandwich order	6.5

HAPPY HOUR

Cheers to Happy Hour, Wednesday to Friday from 5pm to 7pm! Enjoy half price on our cocktails

DESSERTS

Jude's Ice Creams (v) 3
Vanilla, chocolate, salted caramel, honeycomb, speculoos

Jude's Sorbets (pb) 3
Mango, raspberry, lemon, blood orange, coconut

Affogato (v) 7
Choice of ice cream

Seasonal Fruit Bowl (pb) 9

White Chocolate Cookie Dough (v) 11
Choice of ice cream

Sticky Toffee Pudding (v) 11
Toffee sauce, vanilla ice cream

Cinnamon Apple Crumble (v) 12
Blackberry compote & crème Anglaise
Add ice cream £2