

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

Nocellara & Kalamata Olives (pb)	4
Rosemary Mixed Nuts (pb/cn)	4
Warm Bread (v)	6
Netherend Farm 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, Netherend Farm 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

Sage Gnocchi (v)	18
Delica squash, aged parmesan, crispy sage	
Salt Cured Cod	28
Shoestring potatoes, black olives, egg yolk, parsley	
Confit Duck Leg	32
Wild mushroom rice, red wine sauce, blackberry	

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. 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

OFFERS

Scones & 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	