

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)	3
Rosemary Mixed Nuts (pb/cn)	3
Warm Bread (v)	5
Netherend Farm butter	
Crispy Cauliflower Florets (pb)	9
Wild garlic aioli	
Padron Peppers (pb)	12
Smoked sea salt	
Panko Halloumi Fingers (v)	16
Harissa honey, lemon	

LIGHT BITES

Soup of the Week (v)	5
Netherend Farm butter, bread roll	
Cod & Salmon Fishcakes	9.5/15
Dressed leaves, homemade tartare sauce	
Isle of Wight Tomatoes (v)	14
Feta, golden beetroot, basil, aged balsamic glaze	
Oak Smoked Salmon	16
Capers, shallot, lemon, dill oil, granary bread	

SANDWICHES

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

HOUSE COCKTAILS

Romeo & Juliet	16
Milk punch of cachaça, cream cheese, lime, guava	
Maria G's Margarita	16
Tequila, crème de pêche, lime	

SPECIALS

Oyster Mushroom Ragu (v)	20
Layered celeriac, truffle mornay sauce, herb crumb	
South Coast Hake	28
Lemon beurre noisette, shrimps, capers, parsley	
Herb Braised Lamb Shoulder	32
Fondant potato, cavolo nero, autumn roots, jus	

MAINS

Herb Tempeh (pb)	19
Seasonal greens, rosemary potatoes	
South Coast Battered Haddock	19
Koffman thick cut chips, mushy peas, tartare sauce	
Courgette & Ricotta Risotto (v)	19
Parmesan, honey and lemon dressing	
Garlic & Herb Chicken	20
Broccoli, rosemary potatoes, mushroom sauce	
Red Prawn Linguine	22
Garlic, cherry tomato & bisque	
Sirloin Steak & Koffman Chips	34
Choice of chimichurri or peppercorn sauce	

HOUSE MOCKTAILS

Mango Mule	9
Ginger beer, mango puree, agave, cucumber	
Amaretti Sour	9
Lyre's Amaretti, lemon juice, egg white, gomme	

BURGERS

Spinach kale Burger & Koffman fries (pb)	16
Applewood vegan cheese, lettuce, tomato, pickles	
Grilled Chicken Burger & Koffman fries	17
Lettuce, tomato, wild garlic aioli	
Smash Burger & Koffman fries	18
American cheese, double patty, pickles, fried onion	

SALADS

Caesar Salad	12.5
Anchovies, soft boiled egg, sourdough croutons	
Summer Bulgur Wheat (pb)	16
Cucumber, red onion, aubergine, chickpeas, pomegranate	
Greek Feta Salad (v)	16.5
Olives, cucumber, tomato, peppers, red onion	

Extras

Smoked salmon, chicken, prawns, tempeh	5 each
Avocado, bacon, mushroom	3 each
Spinach, tomato, egg	2 each
Truffle oil, parmesan	1.5 each

SIDES

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

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

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, prawns, 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.

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OFFERS

Pizza & wine	23
Cake & hot drink	4.95
Add soup to any sandwich order	4.5

HAPPY HOUR



Cheers to Happy Hour, Thursday to Saturday 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
Mango & Passion Fruit Cheesecake (pb)	10
Hazelnut & Chocolate Tiramisu (v,cn)	11
Cinnamon Apple Crumble	12
Blackberry compote, crème Anglaise	
Add ice cream £2	