

## STARTERS

### **Seafood Combo £7.95**

A combination of succulent king prawns coated in a course panko crumb and tender season coated squid pieces. Served with sweet chilli dip and a salad garnish.

### **Crispy Coated Whitebait £7.50**

Tasty Whitebait, with the heads removed, coated in a crispy Gluten free breadcrumb, served with a Lemon & Garlic mayonnaise, granary bread and a salad garnish.

### **Smoked Salmon & Prawn Cocktail £8.50**

Succulent king prawns in a Marie-rose sauce, topped with smoked salmon and served with whole meal bread and butter and a salad garnish

### **Baked Breaded Brie Wedges £7.50**

Warm coated brie served on a bed of beetroot with a redcurrant jelly and salad garnish.

### **Garlic Chicken Goujons £6.95**

Mini chicken fillets in a breadcrumb. Served with a garlic mayonnaise dip, garlic bread and a salad garnish.

### **Greek Olive Antipasti**

**£5.25** (for one) **£6.95** (2 to share)

Greek Green and black olives with roasted garlic and cornichons, served with bread and Balsamic/olive oil dip.

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## SUNDAY ROASTS

### **28 Day Mature Topside of Beef £14.75**

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

### **Roast Leg of Lamb £15.25**

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

### **Roast Leg of Pork £13.25**

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

### **Roast Chicken Breast £12.95**

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding, stuffing ball and a rich gravy

### **The Maypole Roast Trio £18.75**

Your choice of three roast meats, served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

## OTHER MAIN COURSE

### **Maypole Nut Roast £12.95**

A homemade nut roast served with new potatoes, seasonal vegetables and a delicious vegetable gravy. **Vegan**

### **Mediterranean Vegetable Tart £13.50**

Basil and maize pastry case with a roast tomato sauce topped with grilled Mediterranean vegetables and finished with a basil and pumpkin seed crumb.

Served with roast potatoes and seasonal vegetables. **Vegan**

### **Deluxe Lamb Pie £13.95**

Large chunks of leg of lamb combined with small diced vegetables in a mint infused gravy. Served with mashed potato, seasonal vegetables and a jug of gravy...or alternatively chips and peas.

### **Luxury Fisherman's Pie £13.00**

Salmon, Haddock and Smoked Haddock in a bechamel sauce with mustard, cream, spring onions and topped with crushed potato and a sprinkle of Cheddar cheese.

Served with seasonal vegetables.

### **Breaded Wholetail Scampi £13.95**

12 pieces of prime wholetail scampi, served with chips, salad and our home-made tartar sauce.

### **Chunky Coated Chicken Pieces £8.75**

6 pieces of succulent pure chicken breast pieces in a delicious crispy coating. Served with chips and baked beans or peas.

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**ALL OUR FOOD IS FRESHLY  
COOKED TO ORDER IN BUSY  
TIMES THERE MAY BE A WAIT**

**IF YOU HAVE A FOOD ALLERGY OR  
SPECIAL DIETARY REQUIREMENT,  
PLEASE INFORM YOUR SERVER OR ASK  
FOR MORE INFORMATION**

**PLEASE TURN OVER FOR OUR DESSERTS,  
ICE CREAMS, SORBETS AND HOT DRINKS  
SELECTION**

## DESSERTS All £6.95

### *Sicilian Lemon Meringue Roulade*

A delicious combination of baked rolled soft meringue filled with a home-made lemon curd - using Sicilian lemon juice - and dairy cream.

### *Chocolate Fudge Cake*

Pure indulgence. Triple layered chocolate sponge filled, top and side coated with chocolate fudge served warm.

### *Sticky Toffee Pudding*

There's nothing quite like tucking into a warm, sweet and light sponge pudding topped with a creamy toffee sauce. Perfect with custard.

### *Traditional Spotted Dick*

A British classic, suet sponge with raisins and mixed spices. Perfect with custard

### *Black Cherry Pie*

Like mother used to make. An individual short crust pastry pie filled with delicious black cherries. Perfect with custard

**ALL THE ABOVE DESSERTS CAN BE SERVED WITH CUSTARD, VANILLA ICE CREAM OR CREAM**

### *Cheese Board £7.95*

A selection of cheeses accompanied by chutney, fruit and a variety of crackers

Can be accompanied with a glass of Port (£3.10 extra)

## ICE CREAM & SORBETS



Luxury diary ice cream and sorbets. Handmade on a family farm in Saffron Walden using quality local ingredients.

**1 Scoop £2.85 2 Scoops £4.85 3 Scoop £6.85**

Choose from:

**SORBETS:** Blackcurrant Sorbet

**ICECREAM:** Strawberries & Cream – Rum & Raisin – Vegan Vanilla -Chocolate – Salted Butter Caramel – Blackberry

## HOT DRINKS

**Coffee £3.00**

Espresso - Americano - Ristretto - Flat White - Caffe Latte - Cappuccino - Latte Macchiato - Decaffeinated Filter

**Liquor Coffee £6.50**

Irish Whisky - Tia Maria - Baileys - Cointreau - Cognac – Scotch Whisky - Amaretto

**Tea £2.75**

Regular Black - Decaffeinated - Chamomile – Lemon & Ginger - Pure Green - Peppermint - Earl Grey Red Berries

**Hot Chocolate £3.50**

with cream and marshmallows



**THE  
MAYPOLE**  
THAXTED

**SATURDAY 29<sup>th</sup> APRIL**

**Ticket only event**  
£12.00 per person

**diana  
ROSS**

Tribute Artist  
Deborah Christopher

Tickets available from the bar

## Our next big event...

Deborah Christopher is one of the best Diana Ross impersonators in the business. If you love Diana, you'll love this tribute to the Queen of Motown. Featuring all the hits from The Supremes and her solo career.

**Limited tickets available, get yours while you can**

## Your opinion matters...



**Customer satisfaction is our ultimate priority.** We would love to hear about you experience at The Maypole, please leave us a review on Google!