

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 £7.95

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.

Gluten free

Chicken Liver Pâté £7.75

A tasty smooth chicken pate served with toast, onion chutney and 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. **Gluten free on request**

Baked Breaded Brie Wedges £7.75

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

Garlic Chicken Goujons £8.25

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. **Gluten free**

SUNDAY ROASTS

28 Day Mature Topside of Beef £14.95

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

Roast Leg of Lamb £15.50

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

Roast Leg of Pork £13.50

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 £18.95

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

All the above roasts are available in smaller size £8.95
(except The Maypole Roast Trio)

OTHER MAIN COURSE

Maypole Nut Roast £13.95

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

Roast Vegetable Tart £13.95

A vegan pastry case filled with a mix of roasted cauliflower, sweet potato, peppers & courgette in a rich tomato sauce. Served with new potatoes and seasonal vegetables. **Vegan**

Steak & Kidney Suet Pudding £14.95

A suet pastry pudding, filled with delicious chunks of steak and pieces of kidney in a rich gravy. Served with mashed potato, seasonal vegetables and a jug of gravy

Deluxe Lamb Pie £14.95

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 £14.95

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 £9.95

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

**All our food is freshly cooked to order.
In busy times there may be a wait for your meal.**

If you have a food allergy or special dietary requirement, please inform your Server or ask for more information

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

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. **Gluten free**

Rhubarb Crumble Cheesecake

Scrumptious light, tangy cheesecake mixed with cooked and sweetened rhubarb on a digestive biscuit base and topped with rhubarb compote and an oat crumble.

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 vegan short crust pastry pie filled with delicious black cherries. Perfect with custard. **Vegan**

ALL the above Desserts can be served with custard, vanilla ice cream or cream

Please be advised your dessert may be decorated with fruit e.g. strawberries or mint leaves.

If you have any allergies, please inform your server when ordering – Thank you

Cheese Board £8.50

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

Can be accompanied with a glass of Port (£3.20 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 – Lemon Sherbert – Gin & Tonic

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

HOT DRINKS

Coffee £3.00

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

Liquor Coffee £6.65

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

Tea £2.75

Regular Black - Decaffeinated - Chamomile – Lemon (Green Tea) - Lemon & Ginger - Pure Green - Peppermint - Earl Grey – Lady Grey (with zesty orange) - Red Berries

Hot Chocolate £3.60

with cream and marshmallows

Your opinion matters...



Customer satisfaction is our ultimate priority.

We would love to hear about your experience at The Maypole, please leave us a review on Google!