

STARTERS

GIFTS FROM THE SEA £8.50

A combination of king prawns coated in a course panko crumb, seasoned coated squid pieces and whitebait. Served with a salad garnish and a pot of homemade tartar sauce.

SMOKED SALMON & PRAWN COCKTAIL £8.75

King prawns in a Marie-rose sauce, topped with smoked salmon and served with wholemeal bread and butter and a salad garnish.

Gluten free on request

BAKED BREADED CAMEMBERT WEDGES £7.95

Warm coated camembert served on a bed of beetroot with a pot of fruit jelly and salad garnish.

GARLIC CHICKEN GOUJONS £8.50

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)

Mixed olives, served with bread and Balsamic/olive oil dips.

Gluten free on request Vegan

SUNDAY ROASTS

28 DAY MATURE TOPSIDE OF BEEF £16.75

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

ROAST LEG OF LAMB £17.50

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

ROAST LEG OF PORK £15.00

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

ROAST CHICKEN BREAST 14.75

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

THE MAYPOLE ROAST TRIO £21.25

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

All above roasts are available in smaller size £10.50
(except The Maypole Roast Trio)

Portion of Extra Vegetables £4.00

OTHER MAIN COURSE

MAYPOLE NUT ROAST £14.50

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

ROAST VEGETABLE TART £14.50

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 £15.50

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

LASAGNE £14.50

A taste of Italy - Homemade lasagna, made with prime beef mince, layered with pasta sheets in a tomato sauce. Served with salad.

You could order a side of garlic bread or chips to accompany

MAYPOLE FISHERMAN'S PIE £16.00

Salmon, Haddock, Prawns and Smoked Haddock in a bechamel sauce with mustard, cream, spring onions and topped with mashed potato and a sprinkle of Cheddar cheese. Served with seasonal vegetables.

BREADED WHOLETAIL SCAMPI

Prime wholetail scampi, served with chips, salad or peas and our home-made tartar sauce.

12 pieces £14.50 6 pieces £10.25

CHILDREN

(under 8 years old) **ALL £6.95**

CHUNKY COATED CHICKEN PIECES

3 x pure chicken breast pieces in a delicious crispy coating. Served with chips, a ketchup dip and baked beans or garden peas.

FISH FINGERS

3 x cod fish fingers in a golden bread crumb. Served with chips, a ketchup dip and baked beans or garden peas.

SAUSAGE & MASH

1 priors hall pork sausage. Served with mash potato, a ketchup dip and a choice of baked beans or garden 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, inform your server and ask to see our allergen menu

DESSERTS All £6.95

SICILIAN LEMON MERINGUE ROULADE *Gluten free*

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

ROLO CHEESECAKE

Scrumptious light, caramel cheesecake on a digestive biscuit base, with a Belgian chocolate mirror glaze and finished with Rolo's and a swirl of caramel.

CHOCOLATE FUDGE CAKE *Gluten free*

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 *Vegan*

Like mother used to make. An individual vegan 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

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 AND SORBETS



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

SORBETS:

Blackcurrant – Lemon Sherbert – Elderflower

ICE CREAM:

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

1 scoop	£2.50	2 scoops	£5.00
3 scoops	£7.50	Sundae*	£8.75

***Sundae** – adds chocolate or strawberry sauce, cream, wafers and sprinkles

HOT DRINKS

COFFEE £3.00

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

LIQUER COFFEE £6.95

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 you experience at The Maypole, please leave us a review on Google!