

THE VILLAGE MAID

LOUNGE

Starters

SELECTION OF ARTISAN BREAD (VE) 6

ADD OLIVES 3.5

Balsamic oil, whipped roasted shallot butter & bacon dust DF

CLASSIC PRAWN COCKTAIL 9

Baby gem lettuce, heritage tomato, cucumber, Marie rose, granary bread GF/DF

SCOTCH EGG 8.5

Wild garlic pesto mayo, parmesan

BABY PORK BELLY 8.5

Black pudding & marmite bon bon, apple puree, chorizo DF

VEGAN MEZE (VE) 8

Roasted red pepper hummus, falafel, olives, baba ganoush, tortilla crisps DF

Mains

SLOW BRAISED BEEF SHORT RIB 19

Sweet potato puree, rainbow chard, pomegranate molasses, sugar snap peas, jus GF/DF

SPICED HALLOUMI GYRO (V) 15

Pickled red cabbage, Aji green sauce, pico de gallo, skinny fries

PAN FRIED HAKE FILLET 18.5

Hasselback potatoes, samphire, roasted red pepper & tomato sauce, white tiger prawns GF/DF

PAN SEARED DUCK BREAST 19

Rosemary potato terrine, crispy onions, tenderstem broccoli, ginger & honey glaze GF/DF

MORROCAN AUBERGINE & CHICKPEA CURRY (VE) 15

Flatbread, steamed rice, mint yoghurt GF/DF

Classics

THE MAID BURGER 15

2 x 4oz beef patties, Emmental cheese, baconaise, gherkin, lettuce, tomato, skinny fries, house slaw GF

SOUTHERN FRIED CHICKEN IN A BUCKET 14

Skinny fries, house slaw DF

BEER BATTERED FISH 15

Hand cut chips, mushy peas, tartare sauce GF/DF

THE VILLAGE MAID PIE 15

A choice of mash or hand cut chips, seasonal vegetables, gravy

Sides

HAND CUT CHIPS / SKINNY FRIES 3.5

ONION RINGS 4

GARLIC BREAD 3.5 / CHEESY GARLIC BREAD 4.5

HOUSE SLAW 3

**HALLOUMI FRIES, AJI GREEN SAUCE
& PICO DE GALLO 7**

SIDE SALAD / SEASONAL VEG 3.5

Any dishes which state 'GF' &/or 'DF' can be adapted to be gluten free and/or dairy free.

Allergen data is held on all the ingredients used in our dishes, please ask a member of staff should you require further information.

