

THE VILLAGE MAID

LOUND

Starters

SELECTION OF ARTISAN BREAD 6

*Balsamic oil, date & Guinness butter DF**

ADD OLIVES 3.5

SMOKED DUCK 9

Pickled mushrooms, leg bonbon, blackberry ketchup GF/DF**

SCOTCH EGG 8.5

Pork, smoked bacon & black pudding, straw potato, tomato ketchup

HARRICOT BEAN CASSOLETTE RAREBIT 8

*Tomato, onion, garlic, sourdough V/VE DF**

GOATS CHEESE MOUSSE 8

Toasted pine nuts, fig jam, caramelised onion, oatbread

KING PRAWN CHOWDER 9

*King prawns, bubble & squeak fritter, leek & sweetcorn chowder GF**

Mains

PAN ROASTED COD LOIN 19

*Pan roasted new potatoes & artichokes, tartare cream, sugar snap peas, chorizo crisp GF**

BUTTERNUT SQUASH & WILD MUSHROOM GNOCCHI GRATIN 15

*Sundried tomato, spinach, crispy onions, garlic oil V/VE DF**

TANDOORI CHARRED CAULIFLOWER STEAK 15

Saag aloo, raita, toasted almonds V/VE GF/DF**

PAN ROASTED PORK FILLET 18

*Celeriac & potato mash, braised red cabbage, tenderstem broccoli, cider jus GF**

PAN FRIED LAMBS LIVER 16

Spinach & smoked pancetta hash, cavolo nero, shallot jus GF/DF**

Classics

THE MAID BURGER 15

2 x 4oz beef patties, monetary jack, sautéed flat mushroom & crispy onions, truffle mayo, skinny fries & slaw GF Upgrade to Parmesan & truffle fries supplement 2*

SOUTHERN FRIED CHICKEN IN A BUCKET 15

*Skinny fries, house slaw DF**

Upgrade to Parmesan & truffle fries supplement 2

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 3.5

PARMESAN & TRUFFLE FRIES 5

SIDE SALAD / SEASONAL VEG 3.5

V= Vegetarian VE= Vegan

Any dishes which state GF/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.



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LOUNGE

Desserts

CHOCOLATE FUDGE CAKE 7.5

Fudge sauce, vanilla pod ice cream V

TIRAMISU CHEESECAKE 7.5

Mascarpone cream, vanilla caramel

COCONUT & VANILLA RICE PUDDING 7.5

Pistachio maple granola, freeze dried raspberries V/VE GF/DF**

BLACK CHERRY TART 7.5

*Italian meringue, chocolate soil, vanilla pod ice cream V GF**

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Hot Drinks

AMERICANO	2.50
WHITE COFFEE	2.60
LATTE	2.90
CAPPUCCINO	2.90
FLAT WHITE	2.90
ESPRESSO	2.30
DOUBLE ESPRESSO	2.50
FLOATER COFFEE	3.00

ADD A FLAVOURED SYRUP...

<i>Sugar free caramel</i>	0.60
<i>Sugar free vanilla</i>	0.60

HOT CHOCOLATE	2.90
MOCHA	3.00
TEA	2.10
MINT/BERRY	2.40
CHAMOMILE	2.40
EARL GREY	2.40
GREEN TEA	2.40

Liquor Coffees

6.60

A CHOICE OF...

Cointreau	Jameson Irish Whiskey
Courvoisier	Tia Maria
Disaronno	Bailey's Latte

Seasonal Hot Chocolates

Includes whipped cream & garnish

ORANGE HOT CHOCOLATE	3.80
HAZELNUT HOT CHOCOLATE	3.80
MINT HOT CHOCOLATE	3.80
MARSHMALLOW HOT CHOCOLATE	3.80

Boozey Hot Chocolates

Includes whipped cream & garnish

BAILEYS HOT CHOCOLATE	6.60
COINTREAU HOT CHOCOLATE	6.60
TIA MARIA HOT CHOCOLATE	6.60

Plant-based milk alternative is available upon request