

The Maid Of Muswell Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

To share - rosemary & garlic baked camembert baked in sourdough with celery £13 (v)

*To share - board of Italian cured meats from Calabria, sun dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar
£14.50*

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5.25

Grilled asparagus with heirloom tomatoes, topped with pumpkin seeds and served with ancient grain bread £5.25 (ve)

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.50 (a, n)

Mushrooms and dolcelatte on toasted sourdough £5.50 (v)

*Pan-seared scallops with chorizo and creamed peas
£8.25*

Salads and light mains

Butternut squash risotto with pecorino and pumpkin seeds £10 (v)

*Goat's cheese & beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing
£9.50 (v)*

*Rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado £8
(ve)*

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Main courses

*Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce
£12.25 (a)*

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Guinea fowl breast stuffed with spinach and pecorino, served with roasted butternut squash and stem broccoli £15.50

Roasted half chicken in a lemon & garlic marinade with rosemary fries £12

Sausage & mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus £12.50

Smoked haddock, cod and prawn fish pie, topped with cheesy mash and served with stem broccoli £10.75

28-day aged rib-eye steak, mini Yorkshire pudding filled with caramelised onions, triple-cooked chips & a horseradish butter £16

Sides

Stem broccoli £3.50

Dauphinoise £3.25

Side salad £3.50

Seasonal vegetables £3.50

Sweet potato fries £3.50

Desserts

*British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits and red onion chutney
£7.75 (v)*

Rhubarb & ricotta cheesecake with strawberry compote £5.75

*Chantilly cream-filled profiteroles with caramel sauce
£5.50 (v)*

Sticky toffee pudding and vanilla ice cream £5.50 (v, n)

Warm chocolate brownie served with hazelnut ice cream £5.50 (v, n)

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts