

DINNER MENU



MAXINE'S RESTAURANT

NIBBLES

£4.50 EACH

Cajun Spiced Halloumi Fries *GF*
Korean Fries
Smoky Cheese & Bacon Loaded Fries *GF*
Tex Mex Loaded Fries
Stuffed Padron Poppers & Hot Shot Dip *GF*
Hot & Spicy Chicken Wings *GF/DF*
Chicken Skewer Mix Up, BBQ & Hot Shot Dip *GF/DF*
Falafel Bites, Red Pepper Hummus Dip *DF/VEGAN*
Buffalo Cauliflower Bites, Ranch Dip *VEGAN*
Truffle "Macancini"
Mini Minted Lamb Koftas, Raita Dip *GF*
Chicken & Avocado Nachos, Tomato Olive Salsa

PLATTERS TO SHARE

BASED ON TWO PEOPLE SHARING - ALL £25

Tapas Platter

Spanish Meatballs in Red Wine Sauce, Chicken & Chorizo Skewers, Stuffed Padron Peppers, Chilli Garlic King Prawns, Ham & Cheese Croquettes, Halloumi Fries, Focaccia Bread & a selection of dips
Can be requested as GF

Vegan Delight Platter

Balsamic Vegetable Kebabs, Courgette & Herb Cakes, Mexican Rice, Sesame Crusted Tofu, Marinated Olives, Sun Blushed Tomatoes, Focaccia Bread & Hummus Dips
DF, Vegan, can be requested as GF

Chargrill Platter

Bacon Cheeseburger Sliders, Charred Mini Short Ribs, Hot & Spicy Chicken Wings, Minted Lamb Kofta, Cajun Halloumi Fries, Corn Cobettes, Loaded Hasselback Potatoes & Mustard Slaw
Can be requested as GF/DF

Seafood Platter

Cajun Spiced Calamari, Beer Battered Fish Bites, Gin Cured Salmon Gravavlax, Sweet Chilli King Prawn Skewers, Charred Asparagus Spears, Pickled Shallot Salad, Tomato & Olive Salsa & Skin-on Fries
DF, can be requested as GF



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MAIN COURSES

Bacon Cheeseburger, Tomato Relish & Seeded Bun, Fries & Side Salad £12

Classic Beer Battered Fish & Chips, Homemade Mushy Peas & Tartare Sauce *DF* £12

Vegan Quarter Pounder, Brioche Style Bun, Fries & Side Salad *VEGAN/DF* £11

Wild Mushroom & Truffle Risotto, Petit Pois & Soft Poached Egg *GF/DF/VEGE* £11

Classic Pie of the Day, Chunky Chips & Peas, Pan Gravy £12

Chicken Thai Green Curry, Braised Rice & Prawn Crackers *DF* £12

Vegetable Thai Red Curry, Braised Rice *DF/VEGAN* £11

Cajun Spiced Salmon Fillet, Vegetable Rice & Tomato Salsa *DF/GF* £12

DESSERTS

Locally Sourced Cheese Board, Selection of Crackers & Homemade Chutney *VEGE* £7.50

Ice Cream or Sorbet Sundae, Fruit Salsa, Chantilly Cream & Chocolate Wafer *VEGE* £5

Gingerbread Sticky Toffee Pudding, Salted Caramel Ice Cream & Pecan Brittle *VEGAN/DF* £5

Cheesecake of the Day, Chantilly Cream & Berry Compote *VEGE* £5

Lemon & Raspberry Posset, Raspberry Sorbet & Honey Granola *GF/VEGE* £5

HAVE ALLERGIES OR DIETARY REQUIREMENTS?

Visit allergymenu.uk & enter the code BAN474.

VEGE-Vegetarian DF-Dairy Free GF-Gluten Free

Please ask the Food and Beverage Team for allergen information, in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website <https://allergymenu.uk>. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our Team. Equipment in a restaurant/kitchen area is shared and cross-contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product