



Maxine's Restaurant

Evening Menu

Served 5.30pm to 8.45pm Monday-Saturday / 5.30pm-8pm Sunday

Nibbles & Sharers

Homemade focaccia balsamic & olive oil £7 (v,ve,df)

Feta & kalamata olives, parsley & chilli £9.25 (v,gf)

Whole baked mini camembert £13
homemade focaccia & red onion marmalade (v)

Ciabatta garlic bread £7 (v) (add cheese +£1.50)

Starters

White onion & potato soup £8.50
roast seasonal mushrooms, truffle & parsley creme &
homemade focaccia (v,ve,gf*,df)

Salt & pepper squid £10
smoked paprika mayo, spring onion, chives & capers
(gf,df)

Vine tomato & bocconcini £10.50
roquette pesto & Kalamata olives with homemade
focaccia (v,gf*)

Locally smoked salmon £11.50
homemade focaccia, chive creme fraiche, capers, radish
& lemon (gf*)

Confit duck & chicken terrine £10.25
red onion marmalade, toasted sourdough (gf*)

Goats cheese, red onion marmalade & spinach tart £10
candied walnuts, baby gem & balsamic dressing (v,gf*)

Salads

Chicken & bacon salad £15.95
baby gem, sweet mustard dressing & ciabatta croutons
(gf*,df)

Oak smoked salmon salad £16.75
roquette & baby gem, caper berries, lemon, buttered
wholemeal bread (gf,df*)

Superfood salad £16
couscous, butternut squash, radish, avocado, salad
leaves, pumpkin seeds, vegan feta & sweet mustard
dressing (v,ve,gf*,df) (Add chicken breast £5 or bacon £2.50)

Pizzas (gluten free option available)

Margherita £13
tomato, mozzarella, basil (v)

Santorini £13.50
tomato, capers, olives, red onion, fresh roquette & vegan
feta cheese (v,ve,df)

Napoletana £14
tomato, mozzarella, capers, anchovies, oregano & basil

Catanzaro £15
tomato, mozzarella, nduja, stilton blue cheese, capers,
red onion & fresh chilli

Maxine's Favorites

Beer battered haddock and chips £18
mushy peas, lemon & tartare sauce (gf*,df)

Cumberland sausages with mash £16.50
garden peas & red onion gravy (df*)

Pie of the week £19.50
with buttered mash, peas & gravy (df*)

Curry of the week £16.50
with basmati rice, mango chutney &
poppadoms (gf*,df)

Burgers

*All served in a pretzel bun with gherkin, lettuce, tomato &
sriracha mayo, with fries & coleslaw*

6oz Wagyu beef burger with mature cheddar
cheese £18 (add bacon +£1.50) (add extra patty +£5) (gf*,df*)

Chicken breast burger with mature cheddar
cheese £18 (add bacon +£1.50) (gf*,df*)

Plant based burger £16.50 (v,ve,df)

Mains

Roast turkey breast £21.50
sage & onion stuffing, pig in blanket, cranberry
sauce, maple glazed carrot & parsnip, brussel
sprouts, roast potatoes & turkey gravy (gf*,df)

Mushroom & nut roast £18.50
cranberry sauce, maple glazed carrots &
parsnips, brussel sprouts, roast potatoes &
vegan gravy (v,ve,gf,df)

Slow roasted pork belly £23
butter mash, braised red cabbage apple sauce,
crackling & red wine gravy (gf,df*)

Fillet of bream £25.50
butternut squash purée, samphire & curly kale,
fondant potato, chive & lemon hollandaise (gf)
£6 supplement for dinner inclusive packages

From The Grill (gf*,df*)

*Served with chunky chips, grilled tomato, mushroom & your
choice of peppercorn sauce or garlic & parsley butter*

300g 28 days matured Ribeye Steak £38
£15 supplement for dinner inclusive packages

300g 28 days matured Sirloin Steak £34
£12 supplement for dinner inclusive packages

Sides £5 each

Fries / Chunky Chips (v,ve,gf*,df)

Seasonal vegetables (v,ve,gf,df)

Buttered mash potato (v,gf)

Mixed leaf salad (v,ve,gf,df)

Tomato & red onion with vinaigrette (v,ve,gf,df)

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN478

Dishes labelled with GF and DF can be requested when ordering.

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan

A discretionary 12.5% service charge will be added to your bill - all gratuities go to the staff - thank you