



Table d'hôte

2 Courses £25 - 3 Courses £30

Starter

Freshly made soup of the day with warm bread (v)

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Crayfish and lime salad with a thousand island dressing (pwg)

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Crispy pork belly with an apple & calvados purée (pwg)

Main Course

Roast breast of chicken with a brandy & forest
mushroom sauce, crushed potato and summer greens (pwg)

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Pan fried sea bass with cucumber, cockles and pickled salsify (pwg)

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Roasted mediterranean vegetable risotto with balsamic and parmesan dressed rocket
(v,pwg)

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Pan fried lamb rump, crushed new potatoes & minted greens (pwg)
(Supplement £4.50)

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8oz sirloin steak with vine tomato, sauteed mushrooms, fries and a peppercorn sauce (pwg)
(Supplement £8.00)

Dessert

Selection of house sorbets and ice creams (pwg,v)

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Choux buns filled with white chocolate (v)

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Light & dark chocolate mousse and honeycomb (pwg,v)

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Strawberry and cointreau cheesecake (v)

-

Citrus lemon posset and shortbread fingers (v)

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Triple chocolate brownie and vanilla ice cream (v)

(Pwg - Produced without gluten, V - Vegetarian, Ve - Vegan)

Specific allergens information is held centrally on all our menu
products & can be provided on request from our trained staff.

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The logo for Maximo's, featuring the brand name in a stylized, handwritten-style font.