



A LA CARTE MENU

SMALL PLATES

Soup of the day with fresh baked bread, butter (v) £5

Hummus, olive oil, balsamic, toasted pitta bread (v) £5

Baked breads, olive oil & balsamic (v) £4

Marinated mixed olives (v) (gf) £4

Recommendation: B Bellini Bottega Gold prosecco
& Edinburgh Gin Elderflower Liqueur £7.95

FLATBREADS

Mozzarella, tomato & basil flatbread, house salad (v) £10

Pepperoni, olive & green pepper flatbread,
house salad £10

Goats cheese, & Caramelised onion flatbread,
house salad (v) £10

Add a side for £3.50

Recommendation: VIDAL SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND £8.50 (250ML)

SALADS

Suffolk Gold, leek & Sunblush tomato quiche,
Coleslaw, house salad (v) £11

Chicken caesar salad £12

Steak salad, blue cheese, rocket, baby spinach (gf) £12

Halloumi & garlic mushroom salad, rocket,
baby spinach, baby plum tomatoes (v)(gf) £12

Goats Cheese and Sunblush tomato, rocket, baby
spinach, baby plum tomatoes (v) (gf) £12

Recommendation:
PARINI Pinot Grigio Blush, £6.50 (250ml)

IN THE MIDDLE

Butternut squash thai green curry,
rice, flatbread (v) £12.50

Red pesto rigatoni, tender broccoli &
toasted almond (v) £12.50

Traditional fish & chips, pea puree, lemon,
tartare Sauce £12.50

Recommendation: KLEINE ZALZE
VINEYARD SELECTION CHENIN BLANC
STELLENBOSCH £7.70 (250ml)

THE GRILL

Our chicken shish kebab, toasted pitta, hummus, hot
sauce, salad, red cabbage £13 (£3 supplement)

"Kp" rump burger, brioche bun, bacon, cheese, our
blueberry ketchup, rosemary fries £13 (£3 supplement)

Dry aged rump steak, fries, rocket salad, garlic butter
(gf) £18 (£5 supplement)

(add a Garlic field mushroom or peppercorn sauce £1.50)

Recommendation: PURO MALBEC,
MENDOZA, ARGENTINA £8.75 (250ml)

SANDWICHES & PANINI'S (with fries) £10

Coronation chicken

Brie, bacon & cranberry sauce

Mature cheddar & red onion jam

Tuna & cucumber

Goats cheese & red onion jam

SIDES £3.50 each

Fries & aioli

House salad

Coleslaw

Green beans

Tenderstem Broccoli

Because maxine's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free.



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DESSERTS

Triple chocolate brownie, salted caramel,
honeycomb, vanilla ice cream (gf) £7

Pistachio & olive oil cake, forest fruits, white chocolate
ice cream, smoked mossy's yogurt (gf) £7

Trio of ice cream or sorbets,
fruit coulis, shortbread £6

Fresh baked scones, tiptree jam,
clotted cream £7

Perfect with TAITTINGER NOCTURNE
SEC CHAMPAGNE £8.50 per glass

Selection of East Anglia cheese
with accompaniments £9

Add a glass of port for £2.50
or Vintage Port £3.50

A scoop of vanilla icecream
with a shot of Baileys (gf) £6

A scoop of lemon sorbet
with a shot of Vodka (gf) £6

A scoop of orange sorbet
with a shot of Cointreau (gf) £6

DESSERT WINE

Errazuriz late harvest sauvignon blanc,
casablanca valley, chile

£3.00 75ML £19.00 37.5 CL

Brown Brothers late harvest orange muscat
and flora victoria, Australia

£4 75ML £25 37.5CL

Try this with chocolate based desserts

TO FINISH

Disaronno Amaretto

Cointreau

Drambuie

Grand Marnier

Kahlua

Tia Maria

Pernod

£3 Single, £6 Double

Freshly Brewed Starbucks Filter Coffee £1.50

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