

# MAXWELLS

B I S T R O M E N U

## NIBBLES

MINI CHORIZO..... honey and cider	£3.50
BREAD AND OILS..... aged balsamic, cold pressed rapeseed oil	£3.50
OLIVES ..... marinated in provencal.	£2.95

## STARTERS

BUTTERNUT SQUASH SOUP oven roast baby carrots, goats cheese and pea shoots.	£5.50
TOMATO SALAD heirloom tomato, buffalo mozzarella, aged balsamic, sundried tomato sorbet	£6.50
HAM HOCK herb crumb ham hock, piccalilli puree, confit egg yolk, bacon crumble	£6.95
SCALLOPS pan seared scallops, black pudding and cauliflower puree	£6.95
SMOKED SALMON beetroot cured smoked salmon, onion confit, parma ham	£6.95
ANTIPASTO mixed cured meats, cheese, olives, balsamic oil, bread and figs	£7.25
MUSHROOMS ON BRIOCHE creamy wild mushrooms, truffle oil, toasted brioche	£6.50
PIG CHEEKS braised pig cheeks, red wine jus, dijon potato	£6.95

## SIDES

Panache of vegetables	£2.75
Rocket and parmesan salad	£2.75
Mashed potato	£2.50
Sour cream and chive fries	£2.75
Twice cooked chips	£2.75

## MAINS

SALMON delice of salmon, charred asparagus, carrot, lemon and caper butter	£13.50
PORK twice cooked pork belly, pork fillet, black pudding bon bon, jus, apple and vanilla puree	£14.50
DUCK confit duck leg, pickled red cabbage, toasted almonds and red wine	£14.95
RED SNAPPER pan fried red snapper, bouillabaisse, mixed fish, shellfish and rouille	£13.95
WHITE CRAB LINGUINI fresh linguini pasta, white crab meat, chilli flakes and lemon crumb	£9.50
CORNFED CHICKEN oven roast cornfed chicken, chorizo, peas and new potatoes	£13.50
WELLINGTON sundried tomato, goats cheese, spinach, tarragon cream	£11.95

## THE GRILL

All our steaks are served with a blue  
cheese salad, french fries and onion rings

### STEAKS

10 oz Rump	£13.95
8 oz sirloin	£14.95
8 oz ribeye	£15.95

### SAUCES

Peppercorn	£1.50
Diane	£1.50
Bernaise	£1.50
Blue cheese	£1.50

### BURGERS

BEEFBURGER homemade beef patty, monteray jack cheese, burger sauce, french fries, onion rings	£9.50
CHICKEN BURGER grilled butterfly chicken breast, burger sauce, french fries, onion rings	£9.50
HALLOUMI BURGER grilled halloumi, burger sauce, french fries, onion rings	£8.50

### RIBS

BABY BACK RIBS BBQ glazed rack of ribs, french fries and dressed salad	£12.50
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All our dishes are cooked to order so please be patient at busy times. if you suffer from an allergy or have a particular dietary requirement please advise us prior to ordering. we also have a vegan menu upon request.

## FLAT BREADS

ROCKET, PARMESAN AND RED ONION £5.50

TOMATO, MOZZARELLA AND BASIL £5.50

FIG AND PROSCIUTTO £5.50

SMOKED BACON, BRIE AND HONEY £5.50

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## SALADS

**CHICKEN AND HALLOUMI** £8.50  
grilled chicken and halloumi, mixed leaf salad, drizzled with sweet chilli

**FETA SALAD** £8.50  
Feta, chardonnay grapes and strawberries with mixed leaves

**GOATS CHEESE** £8.95  
peach, blueberry, goats cheese and candied almonds served on mixed leaves

**CRAB SALAD** £8.95  
fresh sliced avocado with picked white crab meat on rocket and peashoots

## SHARING PLATTERS

**ANTIPASTO** £14.50  
prosciutto, bresaola, mortadella, milano, selection of cheeses, bread, figs, olives and balsamic

**VEGETARIAN** £9.50  
mini nachos, halloumi, onion rings, olives balsamic and oil

## DESSERTS

**ICE CREAM** 3 - £3.95  
a selection of 3/5 ice creams. choose from pistachio, peanut butter, black cherry, toffee apple and Belgian chocolate 5 - £5.95

**DARK CHOCOLATE TORTE** £6.50  
a rich dark chocolate torte served with shortbread crumb and cafe latte ice cream

**STICKY TOFFEE PUDDING** £6.50  
longridge farm vanilla pod ice cream and a luxury toffee sauce

**THE CHEFS CHOICE** £7.95  
a selection of what chef thinks you would like to finish off your evening with

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## AFTER DINNER DRINKS

**BAILEYS LATTE** £4.55  
espresso coffee with a shot of Baileys Irish cream liqueur, topped with hot frothy milk

**AMARETTO HOT CHOCOLATE** £4.55  
a shot of frangelico liqueur and amaretto syrup, topped with hot chocolate and whipped cream

**LIQUEUR COFFEE** £4.55  
fresh coffee topped with a layer of cream with a choice of jamesons irish whiskey, tia maria or amaretto liqueur