



# THE MAVEN

## SECOND FLOOR



**4 DISHES & GLASS OF PROSECCO FOR £23**

Tuesday – Friday 5-7pm/Saturday 12-7pm

Pick 1 dish from each section

**--- TO FILL A TOOTH ---**

Baked Bread | Butter | Tapenade | (V)  
Galega Black Olives | (VE) (G)  
Chargrilled Sweetcorn | Red Peri Sauce | (VE) (G)  
Sardine Rillettes | Pink Peppercorn | Chargrilled Sourdough | Cured Carrots | (G)

**--- THE MAVEN SMALL PLATES ---**

Royal Crab Cakes | Mixed Seed Slaw | Coriander | Brown Sugar Chilli Dressing  
Seared Salt & Pepper Squid | Chargrilled Broccoli | Crispy Bacon | Ponzu Dressing | (G)  
Clams | Garlic | Samphire | Sherry | Oregano Oil | (G)

Honey Fried Chicken | Pickled Cucumber | Sesame | Kimchi Slaw | (G)  
Merguez Sausage | Cured Morcella | Cabbage | Mixed Bean Broth | (G)  
Slow Cooked Crispy Pork | Clams | Mixed Tomato | Smoked Paprika | White Wine

Chargrilled Tender Stem Broccoli | Cornbread | Romesco | (V) (G)  
Marinated Kale | Whipped Truffled White Beans | Citrus Freekeh | Caramelised Celeriac | (VE) (G)  
Asparagus | Mixed Pea | Sea Vegetables | Soft Boiled Duck Egg | Miso Broth | (V) (G)

**--- SIDES ---**

Square Chips | Smoked Salt | Garlic Aioli (V) (G)  
Roast Sweet Potato | Chilli | Spring Onion | Balsamic (VE) (G)  
Mixed Melon | Cucumber | Avocado | Togarashi | Feta | Salad (V) (G)

**--- DESSERTS ---**

Warm Fig Cake | Almond Ice Cream (V)  
Custard Tart | Chargrilled Plum | Star Anise (V)  
Coconut | Date | Rice Pudding | Pecan | Bourbon Caramel (VE) (G)

ANY ALLERGENS/DIETARY REQUIREMENTS PLEASE MAKE YOUR SERVER AWARE

(V) VEGETARIAN (VE) VEGAN (G) GLUTEN FREE

# COCKTAILS

## ELDERFLOWER

### GIMLET £8

Monkey 47 Gin | Elderflower Cordial | Elderflower Syrup | Lemon Juice | Orange Bitters | Prosecco

## BLUE EYES £8

Olmeqa Tequila | Rose Syrup | Blue Coracao | Lime Juice | Egg White

## SPARKLE SOUR £8

Vanilla Absolut Vodka | Passionfruit | Pineapple Vinegar | Lemon Juice | Prosecco | Vanilla Bitters | Egg White

## TRUFFLE SHUFFLE £8

Absolut Citron Vodka | Fino Sherry | Lemon Juice | Simple Syrup | Truffle Oil

## BITTERSWEET £8

Amaro | Raspberries | Mint | Orgeat | Angostura Bitters

## FISH GLUG £9

Plymouth Gin | Plymouth Sloe Gin | Lovage Cordial | Lemon Juice | Grenadine | Orange Bitters | Soda

## ZOMBIE KING £25

Plantation O.F.T.D Rum | Plantation Pineapple Rum | Plantation 3 star | Passionfruit | Lime Juice  
--For 2 To Share--

## MANDARINE SWIZZLE

£8

Briottet Mandarine | Plum Wine | Rose Spirit | Lychee Juice | Lime Juice

## HEMMINGWAY £9

Havana Club Rum 3yrs | Maraschino | Lemon Juice | Pink Grapefruit Juice | Simple Syrup (optional)

## AVIATION £9

Aviation Gin | Crème de Violette | Maraschino | Lemon Juice

## LADY OF SAGE £9

Beefeater 24 Gin | Sage Syrup | Lemon Juice | Egg White

## TIRAMISU MARTINI

£8

Havana Club Rum 3yrs | Baileys | Kahlua | Espresso | Mascarpone

## WHITE WINES

	125ml	175ml	250ml	Btl
Vinuva Organic Pinot Grigio Siciliane	£5.00	£6.50	£8.70	£25
Tierra Un-oaked Chardonnay   Central Valley	£5.00	£6.50	£8.70	£25
Tekena Sauvignon Blanc   Central Valley	£5.00	£6.50	£8.70	£25
Espora Reserva, Blanco   Alentejo				£36
La Marimorena   Albarino Rías Baixas   Casa Rojo				£40

## RED WINES

	125ml	175ml	250ml	Btl
Eleve   Pinot Noir   Vin De France	£5.00	£6.50	£8.70	£25
Seremos   Malbec	£5.00	£6.50	£8.70	£25
Tekena Merlot   Central Valley	£5.00	£6.50	£8.70	£25
MMM Macho Man Monastrell   Jumilla   Casa Rojo				£38
The Federalist   Cabernet Sauvignon   USA				£40

## ROSÉ

	125ml	175ml	250ml	Btl
Antonio Rubini   Pinot Grigio Rose   Pavia	£5.00	£6.50	£8.70	£25
Wicked Lady   White Zinfandel   California	£5.00	£6.50	£8.70	£25

## SPARKLING

	125ml	Btl
House Prosecco	£6.00	£30
Bottega   Gold Prosecco		£50
G.H. Mumm   Corden Rouge Brut		£60
G.H. Rose Brut		£70
Perrie Jouet   Belle Epoque Champagne		£160

## BEERS | CIDERS

TsingTao	£4.00
Moretti Beer	£4.50
Ilkley Mary Jane Pale Ale	£4.60
Aspall Cider	£4.60