

Starter

Panko Prawns £6.75

Four succulent king prawns coated in a course Japanese style crumb. Served with sweet chilli dip and a salad garnish

Chicken Liver Pate £6.75

A tasty smooth homemade chicken pate served with toast, onion chutney and a salad garnish

Smoked Salmon & Prawn Cocktail £7.25

Succulent King prawns in a Marie-rose sauce, topped with smoked salmon and served with whole meal bread and butter and a salad garnish

Baked Goats Cheese £6.95

Warm breaded goats' cheese on a bed of beetroot with a balsamic dressing and a salad garnish.

Garlic Chicken Goujons £5.75

Made from 100% chicken breast in a light batter. Served with a garlic mayonnaise dip, garlic bread and a salad garnish.





Main Course

Breaded Wholetail Scampi £12.50

12 pieces of prime wholetail scampi, served with chips, salad or peas and our homemade tartar sauce.

Traditional Fish & Chips

Beer battered fish, served with chips, mushy or garden peas and our homemade tartar sauce. Gluten free batter is also available on request. Choose from:

Haddock £10.50 or Atlantic Cod £12.50

Salmon Wellington £13.50

A delicious salmon fillet wrapped in puff pastry with a tasty layer of cream cheese and spinach. Served with new potatoes, seasonal vegetables and a jug of Hollandaise sauce.

Priors Hall Sausage & Mash £10.00

A trio of sausages from our local pork farm. Served with creamy mash potato, peas and onion gravy. Also available with vegetarian sausage.

Chilli Con Carne £11.00

Homemade medium spiced beef chilli. Served with rice, grated cheese and lightly salted tortilla chips.

Steak & Kidney Suet Pudding £12.50

A suet pastry pudding, filled with delicious chunks of steak and pieces of kidney in a rich gravy. Served with mashed potato, seasonal vegetables and a jug of gravy

Chicken, Ham & Leek Pie £12.75

Tender pieces of chicken and ham in a creamy leek sauce, wrapped in a short crust pastry. Served with mashed potato, seasonal vegetables and a jug of gravy...or alternatively chips and peas.

Lamb & Potato Pie £12.95

Large chunks of leg of lamb combined with small diced potato with a mint infused gravy. Served with mashed potato, seasonal vegetables and a jug of gravy...or alternatively chips and peas.

½ Rack of Ribs Maypole Style £12.50

Pork ribs marinated and slow cooked to our chefs own Chinese style recipe. Served with chips, side salad and homemade coleslaw.

Chicken Breast Fillet Burger £8.50

A crispy coated Chicken breast fillet in a brioche bun with lettuce, tomato and mayonnaise or barbeque sauce. Served with chips and coleslaw.





Main Course (Continued)

Minted Lamb Burger

Minted lamb burger with red onion, lettuce, tzatziki sauce, in a brioche bun and served with chips and coleslaw.

Choose from: $\frac{1}{4}$ pound £9.50 or $\frac{1}{2}$ pound £11.50

The Maypole Beef Burger

Beef burger with cheddar cheese, bacon, onion, tomato, lettuce, gherkin and relish, in a brioche bun and served with chips and coleslaw.

Choose from: $\frac{1}{4}$ pound £9.50 or $\frac{1}{2}$ pound £11.50

Priors Hall Gammon Steak £13.50

Served with two eggs from our local chicken farm or pineapple, chips, peas and grilled tomato.

Griddled Local Steak

Locally sourced prime beef steak, cooked to your liking and served with chips, mushrooms, peas and grilled tomato or mixed salad.

Choose from: Sirloin £21.00 Rump £16.00

Extra's

Peppercorn Sauce £1.50 Maypole Onion Rings £3.50

Vegan Nut Roast £11.50

A homemade nut roast served with new potatoes, seasonal vegetables and a delicious vegetable gravy.

Ultimate Vegan 1/4 Pound Burger £9.50

Vegan burger with vegan cheese, onion, tomato, lettuce, gherkin and relish, in a vegan friendly bun. Served with chips.

Vegan Mediterranean Vegetable Tart £12.00

Basil and maize pastry case with a roast tomato sauce topped with grilled courgettes, red and yellow peppers, red onions and cherry tomatoes and finished with a basil and pumpkin seed crumb. Served with sautéed potatoes and seasonal vegetables.

Penne Pasta Arrabbiata £10.75

Penne pasta in a spicy arrabbiata sauce with black olives, served with a side of garlic bread and grated parmesan cheese.

Add Chicken £2.50





Desserts



Black Forest Roulade

A chocolate flavoured meringue roulade filled with whipped dairy cream, a black cherry filling and chocolate shavings



Chocolate Fudge Cake

Pure indulgence. Triple layered chocolate sponge filled, top and side coated with chocolate fudge served warm with cream or ice-cream

Traditional Spotted Dick

A British classic, suet sponge with raisins and mixed spices. Perfect with custard

Rhubarb Crumble

A British classic, stewed pieces of rhubarb topped with a buttery crumble. Perfect with custard

Luscious Lemon Cheesecake

A zesty baked lemon cheesecake on a ginger biscuit base and topped with swirls of lemon coulee

Cake of the week

Ask your server for details. A large slice of Leon's delicious homemade cake. Great on its own or as a dessert with cream, ice-cream or even custard.

ALL THE ABOVE DESSERTS CAN BE SERVED WITH CUSTARD, CREAM OR VANILLA ICE CREAM

Cheese Board £7.50

A selection of cheeses accompanied by onion chutney and a variety of crackers.r

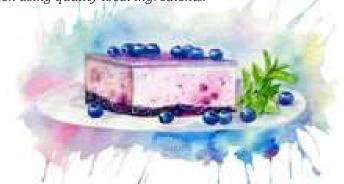


2 scoops £4.00 3 scoops £5.50

Luxury diary ice cream and sorbets. Handmade on a family farm in Saffron Walden using quality local ingredients.

Choose from:

- Strawberries & Cream
- Hand Picked Blackberry
- Traditional Chocolate
- Salted Butter Caramel
- Summer Down Farm Mint Chocolate
- Lemon Curd & Meringue
- Gin, Tonic & Cucumber Sorbet
- Sherbet Lemon Sorbet





Hot Drinks

Coffee £2.60

- Expresso
- Americano
- Ristretto
- Flat White
- Caffe Latte
- Cappuccino
- Latte Macchiato
- Decaffeinated Filter

Tea £1.80

- Regular Black
- Decaffeinated
- Chamomile
- Lemon & Ginger
- Pure Green
- Peppermint
- Earl Grey

Hot Chocolate with cream £3.00

Tea / Coffee and Cake £5.50

We proudly make our own cakes... Victoria Sandwich, Coffee & Walnut, Chocolate and more. Ask your server what is currently available

Cake Only £3.75

