

# MAP Maison Brunch Menu

## Mains

### Pretzel Bun Burger

Pulled pork, red onions, bacon jam, tomato, rocket salad, emmental cheese & MAP burger sauce.

### Chicken Skewers

Grilled chicken skewers dressed with black garlic teriyaki sauce, olive oil & samphire.

### Shrimp Crevettes

Potato wrapped shrimps served on a bed of samphire with black garlic soy sauce.

### Iberico Ham & Cheese Board

Iberico bellota ham served with Camembert, Cornish Yarg, Comte D'Estive, Shropshire Blue slices of toasted sourdough baguette, peppers stuffed with feta cheese, cornichons and homemade chutney.

### The Fisherman

Sourdough baguette toasted and topped with buffalo mozzarella, smoked trout, rocket salad and sun-dried tomato paste.

### Rocks and Pasture

Sourdough baguette toasted and topped with buffalo mozzarella, duck pate and diced samphire.

### Maison Burger

Six mini brioche bun burgers filled with Iberico ham, sundried tomato, rocket leaves and MAP burger sauce (V available).

### The Caprese

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham, avocado mash and sun-dried tomato (V available).

Please note that some of our dishes contains allergens. Ask a member of staff if you require more details.

## **The Spaniard**

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham and black olive tapenade.

## **The Mediterranean Blush**

Sourdough baguette toasted and topped with buffalo mozzarella, grilled aubergine, chicken pate, diced samphire and sun-dried tomato paste.

## **Buffalo Chicken Wings**

BBQ cajun chicken wings, marinated with garlic, paprika & hot pepper, served with Buffalo Hot Sauce.

## **Sides**

### **Spiced Edamame Beans**

### **Sweet Potato Fries**

### **Potato Wedges**

## **Cocktails & Bubbles**

### **Prosecco**

Italy's finest bubbles.

### **Pink Lady**

Tequila, lime juice, homemade pink pepper and pomegranate syrup, prosecco top.

### **Old Cuban**

Rum, fresh lime juice, homemade mint syrup, angostura bitters and prosecco top.

### **Cupid's Bow**

Bourbon stirred down with sweet vermouth and maraschino cherry.

### **Jasmin Gin Collins**

Gin infused with jasmine, fresh lemon juice, sugar and soda splash on top.

### **The Scandis**

Vodka, fresh mint, homemade agave syrup and a splash of prosecco.

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