MADDOX TAVERN

THE TAVERN

MENU

Tavern Plates

FLAVOURED NUT MIX 0 6

Truffle & pecorino/rose harissa almond & cashews

GORDAL OLIVES® 6

Cured in a spicy brine with Guindilla chillies

PRAWN POPCORN 9

Rose harissa mayonnaise

SUMMER SALAD® 14

English peas, beetroot, avocado, cucumber, pickled radish, grapefruit dressing Add grilled Chicken 4 | Salmon 5

MATURE CHEDDAR CROQUETTES 8

Parmesan custard

OYSTERS 4 each

3/6/12 Shallot & samphire vinaigrette

LONG HORN SIRLOIN STEAK SANDWICH 15

Multi seed baguette, fries, red onion marmalade, honey mustard mayonnaise

BROOKLYN BATTERED FISH & CHIPS 12

Brooklyn Defender IPA, tartare sauce, minted mushy peas

1952 CORONATION CHICKEN 14

Free range chicken, baby endive, rocket

DRY AGED LONGHORN BEEF SLIDERS 15

Sherry braised onions, raclette cheese

Sharing Boards

All served with rustic breads (gluten free available), aged balsamic, extra virgin olive oil

MEAT 17

Norfolk mustard salami, smoked Gressingham duck, 28 day aged peppered rare beef, homemade pickle, organic Dijon mustard, red onion marmalade

VEGETARIAN ® 15

Chargrilled courgette, confit vine tomato, artichokes, pickled wild mushrooms, red pepper hummus, gordal olives, spiced plum chutney

ENGLISH CHEESES 16

Brown bread crackers, thin Orkney oat cakes, mixed seed crackers, organic Dijon mustard, Rosebud Old Yorkshire Chutney, fig relish, damson paste

Choose four cheeses: Colston Bassett Stilton, Baron Bigod, Appleby's Cheshire, Lincolnshire Poacher, Little Rollright, Dorstone, Westcombe Cheddar, organic quince paste

Vegetarian & Vegan Gluten Free Ochtains Nuts

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance let us know before ordering Our prices & ingredients are subject to change to reflect seasonality and market value. A discretionary 12.5% service charge will be added to your bill.