



## To Share

<b>Mixed Marinated Olives</b> (VGNA.,DA, GA)	4.45
<b>Selection of Mixed Breads</b> served with balsamic vinegar and olive oil for dipping (VGNA,DA)	5.45
<b>Classic Nachos</b> topped with melted cheese, crispy fried onions, jalapenos, sour cream, & salsa (GA, V)	10.45
<b>Loaded Fries</b> topped with melted cheese and cajun seasoning & a choice of	
<b>Smoked Bacon Bits</b> (GA)	8.45
<b>Or Chorizo &amp; Red Pepper Tapenade</b> (GA)	8.45

## To Start

<b>Homemade Soup of the Day</b> served with warm roll & butter (GA,VGNA,V) (ask your server for details)	6.95
<b>Dill &amp; Lemon Salmon Gravdax</b> served with lemon black pepper mayonnaise & dressed salad (GA,DA)	8.45
<b>Creamy Garlic Mushrooms</b> sautéed mushrooms in a rich garlic sauce served on toasted sourdough (VGNA)	7.95
<b>Sweet Chilli Pork Belly</b> slow roasted pork belly on a bed of Asian style salad topped with sesame seeds (GA,DA)	8.45
<b>Crispy Halloumi Fries</b> served with Stokes sweet chilli jam & peas shoots	8.45
<b>Chilli &amp; Garlic Crevettes</b> oven baked in garlic and chilli butter served with toasted sourdough (GA)	8.45

## The Main Event

<b>Adnams Beer Battered Cod</b> served with classic cut chips & garden peas (DA)	Small 15.45	Large 17.95
<b>Breaded Wholetail Scampi</b> served with classic chips & garden peas (DA)		16.95
<b>Maybush Cold Fish Platter</b> dill & lemon Gravdax, fillet of smoked mackerel, peeled cold water prawns, smoked trout fillet, served with dressed salad, Marie rose sauce and warm bread & butter (GA, DA)		17.95
<b>'Catch of the Day'</b> See our daily special boards for details		Market Price
<b>Homemade Beef Lasagne</b> layers of rich beef ragu, creamy bechamel and lasagne baked in the oven and served with classic cut chips & dressed salad		17.95
<b>Classic Caesar Salad</b> focaccia croutons, cos lettuce, Italian hard cheese tossed in Caesar dressing (GA, V)		12.95
<b>Add Chicken</b> (GA) 4.00		<b>Add Halloumi</b> (V) 4.00
<b>King Prawn &amp; Nduja Linguine</b> peeled king prawns & spicy Nduja sausage in a rich tomato sauce topped with parmesan cheese		17.95
<b>10oz Chargrilled Sirloin Steak</b> 21-day matured British beef steak served with classic cut chips, grilled mushroom & roasted tomato (GA, DA)		27.95
<b>Add Garlic Butter</b> 2.50 (GA)		<b>Add Peppercorn Sauce</b> 2.50 (GA)
<b>Surf 'N' Turf</b> -10 oz Chargrilled 21 day matured British beef Sirloin steak topped with chilli and garlic crevettes Served with classic cut chips, grilled mushroom & roasted tomato (GA)		31.45
<b>Maybush Stack Burger</b> 8oz British Steak Burger loaded with smoked back bacon, Monterey Jack cheese served in a toasted brioche, baby gem lettuce, sliced tomato and red onion with fries		17.95
<b>Chargrilled Cajun Chicken Burger</b> butterflied chicken breast marinated in cajun seasoning served in a toasted brioche bun with baby gem lettuce, sliced tomato and red onion with fries (GA)		16.95
<b>Add Cheese</b> 1.50	<b>Add Bacon</b> 1.50	<b>Add Stokes Chilli Jam</b> 1.00
<b>Homemade Vegetable Lasagne</b> Chunky Mediterranean vegetable ragu layered with lasagne sheets and white sauce baked in the oven with cheese served with classic cut chips & mixed house salad (VGNA,DA,V)		14.95
<b>Plant Based Burger</b> Moving Mountains patty served in a vegan brioche bun with sliced vegan cheese, stokes chilli jam & fries (GA, VGNA, V)		15.95
<b>Mixed Bean Enchilada</b> homemade bean chilli in a soft tortilla baked with cheese served with a dressed house salad & classic cut chips (V,VGNA)		14.95

## To Finish

<b>Maybush Belgian Chocolate Brownie</b> with a Biscoff crumb, rich chocolate sauce & vanilla ice-cream (V)	8.45
<b>White Chocolate &amp; Vanilla Crème Brulée</b> served with an Amaretti biscuit (V)	8.45
<b>Suffolk Strawberry Trifle</b> biscuit base, fresh strawberries, strawberry jelly, set custard and whipped cream	8.45
<b>Vanilla Cheesecake</b> served with berry coulis and pouring cream (GA, V)	8.45
<b>Mango, Passionfruit &amp; Kiwi Knickerbocker Glory</b> chunks of mango and kiwi layered with passionfruit coulis vanilla ice-cream topped with squirty cream (GA, VGNA, V)	9.45
<b>Selection of Luxury Dairy Ice-cream per scoop</b> (GA, V)	per scoop 2.75
Strawberry(GA), Vanilla(GA), Chocolate(GA), Cookies'n'Cream, Raspberry Ripple(GA), Mint Choc chip(GA) or (Dairy Free Vanilla (VGNA, GA, DA))	

## Childrens Menu

<b>4oz Beef Burger</b> served in a brioche bun with fries & gem lettuce	8.25
<b>Suffolk Pork Sausages</b> (GA) or <b>Vegan Quorn Sausages</b> (V, VGNA) served with fries & baked beans	8.25
<b>Breaded Wholetail Scampi</b> served with fries & garden peas (DA)	8.25
<b>Chicken Goujons</b> served with cucumber & fries	8.25
<b>Tomato Pasta</b> served with grated cheese (VGNA, DA)	8.25

## Childrens Desserts

<b>Childrens Chocolate Brownie</b> served with vanilla Ice-cream (V)	4.25
<b>Kids Ice-cream</b> served in a waffle cone. (V) Choose from: Chocolate, Vanilla, Strawberry, Cookies'n'Cream, Raspberry Ripple, Mint Choc chip	3.00

**SIDES:** Garden Peas(GA, DA)2.75 Classic Cut Chips(GA, DA)3.75 Cheesy Chips(GA) 5.75 Maybush Mixed Salad (GA, DA)3.75



### DAILY SPECIAL BOARDS

Don't forget to check out our daily special boards located in the bar area to see our 'Catch of the Day' traditional Sunday roast options, and much more

### DINING OUTSIDE?

Please note your table number and order inside at the bar

#### ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredient's.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all may be found in any of our dishes.

Adaptable dish means this dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.