

Maison Mayci

Lunch menu

Platters

All Platters Served with toasted bread.

MEAT PLATTER

Selection of cured meat served with dressed mixed leaves and olives.

VEGAN PLATTER

Green beans, beetroot and walnut, Chargrilled stem artichoke, hummus, grated carrots and tartare potato.

Salads

Starter or Main

PEAR AND STILTON

Dressed mixed leaves, tomato, walnut, egg, red onion with Stilton and poached pear.

SALMON NIÇOISE

Dressed mixed leaves, tomato, black olives, green beans, onions, red pepper, eggs and salmon fillet.

LA VEGAN

Dressed mixed leaves, tomato, red onion, carrot, marinated artichoke and black olives served with hummus and tartare potato.

GOAT'S CHEESE

Dressed mixed leaves, tomato, red onions, egg, bacon and walnut and warm goat's cheese on toast.

Please check the blackboard for today's suggestions

SOUP OF THE DAY

Served with toasted bread and butter.

OMELETTE

Choose from one topping of tomatoes, mushrooms, cheese or bacon – served runny please specify for well done with chips and salad. *Extra toppings 50 pence each*

Sandwiches

All Sandwiches are served with salad

CHICKEN DIJON

Diced chicken stewed in light spinach and Dijon mustard sauce with melted cheddar.

TUNA

Tuna, peppers, tomatoes, red onions, black olives folded in a light mayonnaise with hard boiled eggs and basil.

CROQUE MONSIEUR

Traditional French snack with baked ham, cheese and crème fraiche sandwich. "10 minute cooking time".

VEGGIE CROQUE MONSIEUR

Traditional French snack with Tomato, olives, cheese and crème fraiche sandwich. "10 minute cooking time".

Kids menu

OMELETTE: choose from bacon, cheese, mushrooms or tomato.

SALMON FILLET: served with chips and salad.

Sides

GARLIC BREAD (available vegan)

GARLIC BREAD WITH CHEESE

MIXED SALAD

BOWL OF CHIPS

SIDE OF OLIVES

BASKET OF TOASTED BREAD

Small

Large

Available with dairy free spread