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## ROAST

1 Course **13**

2 Courses **18**

3 Courses **24**

Kids Roast **6.5**

## STARTERS

**Salt Baked Beets & Figs** - whipped goat's cheese, fennel seed & dill oil

**Courgette Fritters** - whipped minted feta

**Mackerel Pâté** - spring onion, za'atar, breadsticks

**Wild Mushrooms & Tahini on Rye Bread**

## MAINS

**7 Spiced Pork Belly** - salt baked bramley apple

**Roasted Chicken Supreme** - date purée

**Topside Beef** - burnt shallots

**Nut Roast (ve)** - parsnip purée

*All above served with toasted cumin salt roasties, ras el hanout honey roasted carrots & parsnips, mixed greens & gravy*

**Pan Fried Hake** - new potatoes & savoy, lemon, caper & coriander brown butter

## EXTRAS

**Maray's Famous Cauliflower Cheese 4.5**

**Cumin Salt Roasties 3.5**

**Ras El Hanout Honey Roasted Carrots 3.5**

**Sweet Potato Mash & Za'atar 3**

## DESSERT

**Pistachio, Dark Chocolate, Tamarind & Ginger Tart** - tahini Chantilly

**Jenni's Ginger Cake** - vanilla ice cream

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## GOOD TO KNOW

We joined the Sustainable Restaurant Association in 2018, joining a diverse and progressive group of restaurants that want to be better businesses.

We have committed to improving our practices in how we **source our food**, including supporting global farmers, sourcing fish responsibly and serving more veg & better meat. We've committed to improving our impact on **society** by treating our staff fairly, and supporting the community. Finally we have committed to improving our impact on our **environment** by switching to green energy, reducing how much food we waste, and recycling more. If you would like to know more, speak to your server or email us at [hello@maray.co.uk](mailto:hello@maray.co.uk)