

Maxwell's

BAR & GRILL

TEL: 020 7836 0303 FAX 020 7240 3562

starters

| | |
|--|--|
| soup of the day with rustic bread | 3.65 |
| grilled portobello mushroom & goats cheese served on a crostini with rocket and pine nut pesto | 5.45 |
| classic new england crab cakes with basil mayonnaise | 5.95 |
| buffalo wings our version of the famous upstate new york wings and your choice of mild or wild sauce | dozen 7.95 1/2 dozen 4.95 |
| prawn cocktail with avocado and marie rose sauce | 6.75 |
| cajun seared tiger prawns with mango & chilli salsa | dozen 12.95 1/2 dozen 6.95 |
| hand scooped potato skins crispy baked to a golden brown, smothered in cheddar, smoked bacon and spring onions | 5.45 |
| chicken and cheddar quesadilla grilled and sandwiched inside a flour tortilla with mature cheddar, pico salsa and sour cream | 5.95 |
| nachos fondita melted cheese fondue with crisp tortilla chips served with sour cream, pico salsa and fresh guacamole | two sharing 9.95 |
| three tomato and mozzarella salad plum, cherry and sun blushed tomatoes with mozzarella, red peppers, rocket and pine nut pesto | 5.45 |

hamburgers

| | |
|---|-------|
| maxwell's hamburger our famous 1/2lb ground prime steak burger charbroiled, 'cradled' with lettuce, relish, tomato, red onion and gherkin in a sesame seed bun | 8.75 |
| the stack burger our famous full pound double burger topped with bacon, mushroom and cheese | 13.75 |
| veggie hamburger stacked with cheddar cheese and portobello mushroom, 'cradled' with lettuce, tomato, red onion and gherkin in a sesame seed bun | 8.75 |

ALL BURGERS SERVED WITH FRENCH FRIES AND GARNISHED WITH A HOUSE SALAD
add the following at 95p each:
crispy bacon, caramelized onions, mushrooms, mature cheddar, barbecue sauce, blue cheese, guacamole or pico salsa

salads and sandwiches

| | |
|--|-------|
| peppered steak salad prime rib-eye steak with fresh garden leaves, spring onion, cherry tomatoes cucumber and roasted peppers, herbs and house dressing | 11.75 |
| apple chicken salad Grilled chicken breast, mixed salad greens, fresh and dried apples, gorgonzola, spiced peanuts and cider vinaigrette | 9.85 |
| classic tuna nicoise chunks of moist white tuna tossed with new potatoes, extra fine french beans, hard boiled eggs, tomatoes and black olives | 9.85 |
| maxwell's caesar salad crisp romaine lettuce, parmesan cheese, anchovies, garlic croutons and creamy caesar dressing | 8.95 |
| with grilled or blackened chicken breast | 11.95 |
| with spiced shrimp | 13.95 |
| crayfish and avocado club smoked back bacon, iceberg lettuce, rocket and roma tomatoes on toasted wholemeal bread with marie rose sauce | 10.95 |
| chicken and smoked bacon club smothered in dijon mayonnaise and layered between toasted white bread, vine tomatoes and crisp lettuce | 9.45 |
| grilled steak baguette tender prime rib eye steak with caramelized red onions and fresh horseradish cream | 10.95 |

ALL SANDWICHES SERVED WITH A CHOICE OF FRENCH FRIES OR A HOUSE MIXED SALAD

meat and fish

ALL OUR BEEF HAS BEEN INDIVIDUALLY SOURCED, PREPARED BY MASTER BUTCHERS AND PROPERLY AGED FOR MAXIMUM FLAVOUR AND TENDERNESS

| | |
|--|------------------------------------|
| fillet steak from the long fillet, this is the most tender cut and is trimmed of all fat | 8oz 16.95 12oz 21.95 |
| 10oz sirloin steak this cut is from the centre section of the short loin, producing great flavour and texture | 14.95 |
| 14oz prime angus scotch rib eye steak from the forerib. this cut is juicy, tender and succulent. served on the bone for maximum flavour | 15.95 |
| 16oz t bone this cut includes the best of both - fillet and sirloin | 17.95 |
| surf & turf add four tiger prawns to your choice of 8oz fillet or the 10oz sirloin | |
| 10oz sirloin & prawn | 19.95 |
| 8oz fillet & prawn | 22.95 |

RUB WITH DRY SPICE OR HERB & GARLIC OLIVE OIL

ADD A SAUCE: PEPPERCORN, BÉARNAISE, HERB BUTTER OR RED WINE AND SHALLOT

ALL STEAKS AND GRILLS ARE SERVED WITH YOUR CHOICE OF: FRENCH FRIES, JACKET POTATO, OR GARLIC MASHED POTATO

| | |
|---|--------------|
| market fish of the day ask your server for todays catch | poa |
| herbed chicken and mash herb marinated chicken breast with garlic mashed potatoes, steamed broccoli and creamy mushroom sauce | 11.95 |
| seared fillet of salmon parsley cream sauce, steamed new potatoes and french beans | 12.95 |
| blackened steak or cajun chicken fajitas flame grilled and served sizzling on tequila & lime infused peppers and onions, with sour cream, pico salsa and fresh guacamole | 13.85 |
| peri-peri chicken marinated and grilled double breast of chicken basted in hot peri-peri sauce choice of french fries or baked potato | 12.75 |
| grilled lamb cutlets succulent english lamb brushed with rosemary and herb butter, served with new potatoes | 13.95 |
| smoked bbq chicken double breast of chicken basted with our barbecue sauce. served with french fries and coleslaw | 12.75 |
| hickory smoked ribs a full rack of tender baby back ribs st. louis style, smothered with our tangy sweet barbecue sauce and served with french fries and coleslaw | 13.75 |

no meat, no fish

| | |
|---|--------------|
| parmesan ravioli rocket, basil & pine nut pesto and mushroom ragout | 9.85 |
| vegetarian fajitas tequila and lime infused grilled vegetables served sizzling with sour cream, pico salsa and guacomole | 11.85 |
| grilled goat's cheese salad goats cheese served on grilled french bread, fresh garden leaves, cherry tomatoes, french beans, grilled peppers and mustard balsamic dressing | 10.85 |

side orders

| | |
|---|-------------------------|
| garlic bread 2.25 with cheddar cheese | 2.75 |
| crisp mixed salad | 2.45 |
| sautéed garlic mushrooms | two sharing 3.45 |
| steamed broccoli | 2.45 |
| french beans | 2.95 |
| onion rings | two sharing 3.45 |
| garlic mashed potato whipped with butter and cream | 2.45 |
| caesar salad | 2.95 |
| rocket and parmesan salad | 2.95 |

puddings

| | |
|---|-------------|
| maxwell's sundae an explosion of pecan nut brownie bits, ice cream, chopped nuts, oreo cookie, marshmallows, hot chocolate sauce and whipped cream | 4.45 |
| apple pie with cream or cinnamon ice cream | 4.45 |
| banana split chocolate, strawberry and vanilla ice cream topped with hot chocolate sauce and roasted crushed peanut, whipped cream | 4.35 |
| banoffee smash fresh banana and toffee cream topped with a cinnamon crust | 4.45 |
| hot chocolate and pecan nut brownie smothered in hot chocolate sauce and served with vanilla ice cream | 4.45 |
| new york cheesecake served with fresh blueberry sauce | 4.45 |
| thick creamy milkshakes vanilla, chocolate, blueberry, strawberry, mocha or banana | 3.25 |
| double thick malts vanilla, chocolate, blueberry, strawberry, mocha or banana | 3.65 |

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO GROUPS OF FIVE OR MORE.

ALL ITEMS MAY CONTAIN TRACES OF NUTS. A MEMBER OF THE MAXWELL'S RESTAURANTS GROUP 9 KING STREET COVENT GARDEN LONDON WC2E 8HN

OPEN ALL DAY FOR LUNCH AND DINNER. WE ACCEPT ALL MAJOR CREDIT CARDS, CHEQUES ACCEPTED WITH A BANK GUARANTEE CARD

champagne

125ml glass bottle

| | | |
|------------------------------------|-------------|---------------|
| canard-duchêne brut nv | 6.95 | 39.50 |
| canard-duchêne rosé nv | | 39.50 |
| veuve clicquot yellow label | | 55.00 |
| bollinger special cuvée | | 75.00 |
| dom perignon 1996 | | 150.00 |

ALL CHAMPAGNE LESS 25%
MONDAY TO SATURDAY 5pm to 8pm
ALL DAY SUNDAY

white

175ml glass bottle

| | | |
|---|-------------|--------------|
| côtes de gascogne le rêve france 2004 <i>grassy blend of colombard and ugni blanc with grapefruit and elderflower flavours</i> | 3.25 | 12.00 |
| sauvignon concha y toro central valley chile 2005 <i>crisp, lively, typically aromatic with a grassy edge</i> | 4.15 | 15.50 |
| chenin blanc stormy cape coastal region south africa 2005 <i>youthful, crisp and zesty with papaya and pineapple flavours</i> | 4.15 | 16.00 |
| chardonnay moore's creek s e australia 2003 <i>classic fruit driven aussie chardonnay with subtle oak ageing</i> | 4.35 | 17.00 |
| pinot grigio garganega conti rossi venezie italy 2004 <i>elegant, fresh with hints of hazelnut</i> | 4.35 | 17.50 |
| semillon chardonnay ironstone western australia 2003 <i>delicate flavours of white peach and tropical fruits with a good length</i> | | 19.00 |
| verdicchio classico villa bianchi italy 2003 <i>dry palate, fragrant bouquet and typical citrus rind finish</i> | | 20.00 |
| chardonnay painter bridge sacramento california 2003 <i>an abundance of apricots flavours with fresh melon and pear aromas</i> | | 22.50 |
| sauvignon oyster bay marlborough new zealand 2004 <i>fresh cut grass on the nose, packed with gooseberries and a limey twist</i> | | 25.00 |

rosé

| | | |
|---|-------------|--------------|
| domaine belles eaux vin de pays de caux france 2004 <i>fresh, intense, fruity blend of syrah, grenache and carignan</i> | 4.25 | 17.00 |
|---|-------------|--------------|

red

| | | |
|--|-------------|--------------|
| vin de pays de l'hérault le rêve france 2003 <i>smooth, medium bodied with soft plummy fruit</i> | 3.00 | 12.00 |
| cabernet sauvignon casa de piedra lontue chile 2004 <i>full bodied, ripe red and black fruits with a hint of chocolate</i> | 3.75 | 15.00 |
| montepulciano d'abruzzo borgo thaurello italy 2004 <i>dry, medium-bodied with a soft finish and a nose of plums, currants and spices</i> | 4.00 | 16.00 |
| shiraz moore's creek s e australia 2003 <i>well rounded, mouth filling with blackberry aromas and liquorice flavours</i> | 4.25 | 17.00 |
| merlot principe de viana navarra spain 2004 <i>soft and round with a wonderfully expressive nose of brambly fruit and sweet oak</i> | 4.50 | 18.00 |
| pinot noir tyrrell's old winery hunter valley australia 2003 <i>medium weight with sweet berry fruit and soft tannin structure</i> | | 19.00 |
| syrah ranch series monterey california 2003 <i>supple texture, opulent and ripe blackberries and plums with a hint of pepper</i> | | 20.00 |
| rioja vega crianza bodegas muerza 2002 <i>savoury, spicy fruit, well integrated oak with vanilla and toast aromas</i> | | 22.50 |
| cabernet sauvignon merlot mill race vergelegen s africa 2002 <i>classic bordeaux blend with fine tannins, berry & plum on the nose and chocolate & coffee flavours</i> | | 25.00 |

champagne cocktails

| | |
|---|-------------|
| bellini <i>strawberry, raspberry or peach champagne flavoured with your choice of fruit puree and liqueur</i> | 6.95 |
| passionate champagne <i>champagne with fresh passion fruit, passion nectar and stolichnaya orange</i> | 6.95 |
| classic champagne cocktail <i>a twist of sugar soaked with angostura bitters and cognac topped with champagne</i> | 6.95 |
| kir royale <i>simple yet dignified - crème de cassis charged with champagne</i> | 6.95 |

classic cocktails

| | |
|--|----------------------------|
| absolut woo-woo <i>absolut vodka, peach schapps and cranberry juice</i> | 5.95 (jug 15.95) |
| seabreeze <i>smirnoff vodka, with cranberry & grapefruit juices</i> | 5.95 (jug 15.95) |
| moscow mule <i>a mule's measure of smirnoff vodka crammed in a glass muddled with ginger, a dash of sugar syrup and crowned with ginger beer. be 'berry' and try the strawberry mule</i> | 5.95 |
| mai-tai <i>gold and dark rums with orange curacao and apricot brandy, pineapple juice and a dash of lime</i> | 5.95 (jug 15.95) |
| long island iced tea <i>the big five. vodka, gin, tequila, white rum and triple sec shaken with sours and topped with cola.</i> | 5.95 (jug 15.95) |
| lynchberg lemonade <i>jack daniels, triple sec and sours, topped with lemonade</i> | 5.95 |
| cosmopolitan <i>absolut citron, triple sec, fresh lime and cranberry juice</i> | 5.95 |
| margarita <i>el jimador tequila, fresh lime juice and triple sec served straight up, on the rocks or frozen</i> | 5.95 |
| singapore sling <i>a delicious mix of gin and cherry brandy, with lemon juice and ginger beer, topped with a benedictine float</i> | 5.95 |
| frozen fruit daiquiris <i>bacardi white rum, fresh lime and sugar with your choice of fresh fruit and liqueur. strawberry, banana, peach and raspberry</i> | 5.95 |
| martinis <i>classic, apple, strawberry, espresso, lychee, watermelon shaken not stirred? gin or vodka served in a chilled martini glass with a few drops of vermouth</i> | 5.95 |
| pimms cocktail <i>pimms no. 1, gin, lemon, fresh mint, apple, cucumber, orange, lemonade and ginger ale</i> | 5.95 (jug 12.95) |
| cuba colada <i>refreshingly creamy. bacardi blended with coconut milk, pineapple juice and fresh cream</i> | 5.95 |

mojitos & caipirinhas

| | |
|--|-------------|
| mojito <i>fresh mint, lime wedges crushed with brown sugar and bacardi rum, topped with crushed ice and soda</i> | 5.95 |
| fresh fruit mojito <i>classic mojito with your choice of passion fruit, strawberry, raspberry, lychee or kumquat</i> | 5.95 |
| twisted mojito <i>vanilla flavoured stolichnaya and a touch of apple juice, stirred through mint and crowned with liqueur 43</i> | 5.95 |
| caipirinha <i>muddled lime wedges with brown sugar and cachaca (cane rum) topped with crushed ice</i> | 5.95 |
| fresh fruit caipirinha <i>classic caipirinha with your choice of passion fruit, strawberry, raspberry, lychee or kumquat</i> | 5.95 |

ALL COCKTAILS 3.95
MONDAY TO SATURDAY 5pm to 8pm
ALL DAY SUNDAY

beers

| | |
|--|-------------|
| draft san miguel (half pint 5% alc vol) | 1.85 |
| budweiser (330 ml 5% alc vol) | 3.35 |
| tiger (330 ml 5% alc vol) | 3.35 |
| cobra (330 ml 5% alc vol) | 3.35 |
| becks (275 ml 5% alc vol) | 3.35 |
| corona (330 ml 4.6% alc vol) | 3.35 |
| micelob (330 ml 5% alc vol) | 3.45 |
| kronenbourg 1664 (300 ml 5% alc vol) | 3.35 |