



== MENU ==

STARTERS

SOUP OF THE DAY3.95

With rustic bread

BUFFALO CHICKEN WINGS5.95

*Our version of the famous upstate New York chicken wings
with your choice of hickory smoked BBQ sauce or fiery hot sauce,
celery and blue cheese dip*

DOUBLE 9.95

CHILLI SALT CRISPY FRIED SQUID.....5.95

With lime & smoked chilli mayonnaise

HAND SCOOPED POTATO SKINS.....5.45

Crispy baked to a golden brown, smothered in cheese and spring onion

With baby spinach.....6.45

With smoked bacon.....6.45

With beef chilli.....6.75

GRILLED GOAT'S CHEESE
& PORTOBELLO MUSHROOM.....6.25

Served on a crostini with rocket and pine nut pesto

CLASSIC NEW ENGLAND CRAB CAKES.....6.25

Fresh crab & shrimp with mixed peppers, served with tartar sauce

CRISPY COATED CHICKEN CRUNCH.....5.95

*Cereal coated and crispy fried chicken goujon strips with honey-mustard
sauce*

GRILLED CHICKEN QUESADILLA.....6.75

*Chicken and cheddar sandwiched in a flour tortilla with
lime-chilli guacamole and sour cream*

SEARED CAJUN TIGER PRAWNS.....1/2 DOZEN 7.45

With creole mustard

DOZEN 13.95

SHARING STARTERS

NACHOS FONDITA.....-TWO SHARING 10.95

*Melted cheese fondue with crisp tortilla chips served
with sour cream, pico salsa & fresh guacamole*

WITH CHICKEN 13.95

WITH BEEF CHILLI 13.95

WITH CRISPY SHREDDED DUCK 14.95

CHICKEN SAMPLER.....-TWO SHARING 13.95

*Bbq buffalo wings, grilled chicken quesadilla, chicken crunch
and hand scooped potato skins*

FISH SAMPLER.....-TWO SHARING 14.95

*Seared tiger prawns, chilli salt squid, new england crab cakes and
hand scooped potato skins*

HAMBURGERS

Served with fries and salad. All beef burgers are cooked medium unless specifically requested.

- MAXWELL'S HAMBURGER** 9.25
Famous since 1972. Char-grilled prime steak burger, cradled with lettuce, tomato, red onion, gherkin and relish in a lightly toasted sesame seed sourdough bun
- SMOKEHOUSE BURGER** 10.45
Hickory smoked bbq sauce and tobacco onions
- OXFORD BLUE BURGER** 10.75
Blue cheese and caramelised onions
- BEEF CHILLI & JALAPENO PEPPER BURGER** 10.75
Ground beef chilli and sliced jalapeno peppers
- GRILLED BACON & CHEDDAR CHEESE BURGER** .. 10.95
Grilled back bacon and mature cheddar
- THE STACK BURGER** 13.95
Double burger stacked with crispy bacon, cheddar cheese and sautéed mushrooms, lettuce, tomato, red onion, gherkin and relish in a lightly toasted sesame seed bun
- VEG-OUT BURGER** 9.25
Spiced bean vegetable burger with cheddar cheese, portobello mushroom & basil pesto sauce, lettuce, tomato & red onion
- Add the following at 95p each: crispy bacon, caramelised onions, mushrooms, mature cheddar, bbq sauce, blue cheese, guacamole or pico salsa*

SALADS & SANDWICHES

All our sandwiches are served with french fries and salad

- MAXWELL'S CAESAR SALAD** 9.95
Crisp romaine lettuce, parmesan cheese, anchovies, garlic croutons and creamy caesar dressing
- With grilled or blackened chicken* 12.95
With cajun prawns 13.95
- BBQ CHICKEN CHOP SALAD** 11.95
BBQ chicken strips, salad greens, sweet corn, avocado, roasted red peppers, cherry tomatoes, cheddar, tortilla strips, tobacco onions & ranch dressing
- GRILLED GOAT'S CHEESE SALAD** 11.45
Grilled goat's cheese on crostini, garden leaves & cos lettuce, beetroot, fresh pear, roasted hazelnuts, lemon & hazelnut oil dressing
- CRISPY DUCK CONFIT SALAD** 13.45
Confit duck leg on mixed leaves & cos lettuce, roasted red pepper, chick peas, chopped fennel, orange segments, fresh mint and citrus dijon dressing
- PEPPERED STEAK SALAD** 12.95
Prime-cut 6oz grilled steak on fresh garden leaves, spring onions, cucumber, cherry tomatoes, roasted red peppers, lime & coriander dressing and sour cream
- GRILLED PERI-PERI CHICKEN SANDWICH** 10.75
Grilled breast of chicken basted with fiery peri-peri sauce, mayonnaise and pico salsa in lightly toasted benugo bread
- CHICKEN, BACON & GUACAMOLE SANDWICH** .. 10.75
Grilled lemon & herb marinated breast of chicken, crispy bacon, guacamole and mayonnaise on lightly toasted onion sourdough bread
- GRILLED STEAK SANDWICH** 11.95
Prime-cut 6oz steak, roasted roma tomatoes, wild rocket and dijon mustard mayonnaise

MEAT & FISH

- HERBED CHICKEN & MASH** 13.25
Herb marinated chicken breast with garlic mashed potatoes, steamed broccoli and creamy mushroom sauce
- MARKET FISH OF THE DAY** 14.95
Ask your server for today's catch
- CAJUN SEARED FILLET OF SALMON** 13.95
Cajun spiced seared fillet of salmon with new potatoes, french beans and a roasted red pepper sauce
- PERI-PERI CHICKEN** 13.95
Marinated and grilled double breast of chicken basted in hot peri-peri sauce. Choice of french fries or baked potato
- SMOKED BBQ CHICKEN** 13.95
Double breast of chicken basted with our bbq sauce. Served with french fries and coleslaw
- HICKORY SMOKED RIBS** 15.75
A full rack of tender baby back ribs st. louis style, smothered with our tangy sweet bbq sauce. Served with french fries and coleslaw
- SMOKIN' RIBS & CHICKEN COMBO** 14.95
Half rack of bbq ribs, grilled breast of chicken basted with your choice of smokey bbq or fiery peri-peri sauce. Served with french fries and coleslaw

SIZZLING FAJITAS

Skillet seared tequila & lime infused peppers and onions, house made guacamole, spicy salsa, sour cream and warm flour tortillas

- With blackened steak or cajun chicken* 14.95
With flame-grilled prawns 15.95

STEAKS

All steaks are served with french fries, jacket potato or garlic mashed potato and your choice of peppercorn, bearnaise, herb butter or port & shallot sauce

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

- MAXWELL'S MINUTE STEAK** 13.95
6oz sirloin, grilled mushroom, grilled tomato, onion rings, fries and choice of steak sauce
- 10oz SIRLOIN STEAK** 16.95
This cut is from the centre section of the short loin, producing great flavour and texture
- 14oz PRIME ANGUS SCOTCH RIB EYE STEAK** 17.95
From the forerib, this cut is juicy, tender and succulent. Served on the bone for maximum flavour
- 8oz FILLET STEAK** 19.95
From the long fillet, this is the most tender cut and is trimmed of all fat
- SURF & TURF**
Add three tiger prawns to your choice of 8oz fillet or the 10oz sirloin
- 10oz sirloin & prawns* 20.95
8oz fillet & prawns 23.95

NO MEAT, NO FISH

SPINACH AND RICOTTA TORTELLONI.....10.85

Fresh tomato sauce, shaved parmesan, wild rocket and extra virgin olive oil

VEGETARIAN FAJITAS12.95

Tequila and lime infused grilled vegetables served sizzling with our cream, pico salsa and guacamole

PORTOBELLO MUSHROOM LINGUINE.....9.95

Linguine with grilled portobello mushrooms tossed in a creamed parmesan cheese, garlic and herb sauce

SIDES ON THE SIDE

GARLIC BREAD2.65

With cheddar cheese2.95

CRISP MIXED LEAF SALAD2.45

SAUTEED GARLIC MUSHROOMS3.45

STEAMED BROCCOLI2.45

ONION RINGS3.45

SIDE CAESAR SALAD3.25

ROCKET & PARMESAN SALAD3.25

BABY SPINACH LEAF SALAD *walnuts & blue cheese dressing*3.45

SHAKES, MALTS & SODA FLOATS

SODA FLOATS2.45

Bringing it back - your choice of soda with a scoop of vanilla ice cream. Cola float or orange fizz

THICK CREAMY MILKSHAKES3.65

Double scoop ice cream shakes. Choice of vanilla, strawberry, chocolate, mocha or banana

DOUBLE THICK MALTS3.95

Triple scoop ice cream & malt, whipped cream & marshmallows. Choice of vanilla, strawberry, chocolate, mocha or banana

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A discretionary 12.5% service charge will be added to groups of five or more.
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All items may contain traces of nuts. Please ask your waiter.

A member of the Maxwell's Restaurants Group, 22 Henrietta Street, Covent Garden, London WC2E 8ND.

Open all day for lunch and dinner. We accept all major credit cards, cheques accepted with a bank guarantee card.

CHAMPAGNE & PROSECCO

PROSECCO BORGIO MAGREDO125ml GLASS	5.00	BOTTLE	22.00
CHAMPAGNE DEVILLE 'CARTE NOIRE'..125ml GLASS	6.50	BOTTLE	37.00
CHAMPAGNE DEVILLE TRADITION ROSE.....		BOTTLE	40.00
VEUVE CLICQUOT YELLOW LABEL		BOTTLE	60.00
BOLLINGER SPECIAL CUVÉE		BOTTLE	75.00
DOM PERIGNON 2000		BOTTLE	125.00

**HAPPY
HOUR**

HOUSE CHAMPAGNE DEVILLE 'CARTE NOIRE'	£25
CHAMPAGNE DEVILLE TRADITION ROSE	£30
ALL OTHER CHAMPAGNE	£20 OFF

All Day Sun & Mon. Tues to Sat 5pm-8pm Plus Tues to Thurs 10pm-11pm

WHITE WINE

BERGERIE DE LA BASTIDE.....	175 ml GLASS	3.95
LANGUEDOC-ROUSSILLON - FRANCE 2009	BOTTLE	14.50
<i>A nose of dried herbs and juniper with a touch of citrus at the finish</i>		
SAUVIGNON BLANC TERRES RARES	175 ml GLASS	4.75
COTES DU TARN - FRANCE 2009	BOTTLE	16.95
<i>Crisp and refreshing with lots of flowers and fruit flavours</i>		
PINOT GRIGIO CONTE VECCHIO	175 ml GLASS	4.95
VENEZIE - ITALY 2009	BOTTLE	17.95
<i>A nose of soft apple and lemon. Dry with refreshing citrus notes and crisp acidity</i>		
CHENIN BLANC SAAM MOUNTAIN.....	175 ml GLASS	5.25
PAARL - SOUTH AFRICA 2009	BOTTLE	18.95
<i>Offers rich tropical aromas of pears, guava and ripe yellow stone fruits</i>		
CHARDONNAY THOMAS MITCHELL.....	175 ml GLASS	5.25
VICTORIA - AUSTRALIA 2008	BOTTLE	18.95
<i>Soft and smooth, showing ripe peach flavours and blockbuster fruit character</i>		
CHABLIS DOMAINE DE VAUROUX - FRANCE 2007 .	BOTTLE	25.95
<i>Medium bodied with crisp, appley acidity, pure fruit flavours of white peach and pears. Classic, steely and dry finish</i>		

ROSE WINE

BERGERIE DE LA BASTIDE ROSE	GLASS	4.75
LANGUEDOC-ROUSSILLON - FRANCE 2009	BOTTLE	16.95
<i>A lively and fruity dry rose with aromas of summer berries</i>		
PINOT GRIGIO BLUSH	BOTTLE	19.95
VIA NOVA - ITALY 2009		
<i>Light dry & crisp, with a delicious citrus, red berry, fruity flavour</i>		

RED WINE

CABERNET SAUVIGNON	175 ml GLASS	3.95
CASA DE PIEDRA - CHILE 2009	BOTTLE	14.50
<i>Full bodied and bursting with red berry fruits, spices and a hint of dark chocolate</i>		
TOLLE MADREGALE	175 ml GLASS	4.75
ABRUZZO - ITALY 2008	BOTTLE	16.95
<i>From the Montepulciano grape, with a nose of fresh herbs and a palate of morello cherry and white pepper</i>		
MERLOT LES CLAIRIERES	175 ml GLASS	4.95
MINERVOIS - FRANCE 2008	BOTTLE	17.95
<i>Smooth, plummy, berry fruit with hints of damson and an easy savoury peppery finish</i>		
SHIRAZ	175 ml GLASS	5.50
PREECE - AUSTRALIA 2008	BOTTLE	19.95
<i>Peppery, rich and packed full of black fruit flavours</i>		
RIOJA	175 ml GLASS	5.50
VINA ALBERGADA - SPAIN	BOTTLE	19.95
<i>Dusky raspberry and plum fruit balanced by supple, lively tannins</i>		
CHIANTI 'PFR' PODERE TERRENO- ITALY 2008	175 ml GLASS	5.75
	BOTTLE	21.95
<i>Delightful freshness with flavours of red apple, sour cherries and raspberry</i>		

NON-ALCOHOLIC COCKTAILS

STRAWBERRY MONKEY	3.65
<i>A luscious smoothie of strawberry & banana, blended with pineapple</i>	
PASSION COOLER	3.65
<i>Passion fruit, mango, orange and pineapple juices blended with banana and crushed ice</i>	
CRAN-APPLE CHILLER	3.45
<i>Chilled cranberry and apple juice shaken with fresh mint and topped with lemonade</i>	
NO JITO	3.65
<i>The virgin mojito! Fresh mint, limes & brown sugar with apple juice and lemonade</i>	

BEERS

KRONENBOURG 1664 (300ml, 5% abv)	3.30
HEINEKEN (300ml, 5% abv)	3.40
SAGRES (330ml, 5% abv)	3.40
AMSTEL (330ml, 4.1% abv)	3.40
CORONA (330ml, 4.6% abv)	3.60
BIRRA MORETTI (330ml, 4.6% abv)	3.60

ON TAP

AMSTEL (1/2 pint, 4.1% abv)	2.45
AMSTEL (2-pint pitcher, 4.1% abv)	8.95

COCKTAILS

- MAXWELL'S SILVER HAMMER**..... 9.25
Peach schnapps, beefeater gin and bacardi white rum, blended with coconut cream and a dash of cranberry juice in a 14oz fish bowl. Perfect for 2 sharing.
- LONG BEACH ICED TEA**..... 6.35
The big five: vodka, gin, tequila, white rum and triple sec mixed with sours and topped with cranberry juice.
- MAI TAI**..... 6.35
A mixture of gold, white and dark rums together with orange curacao, apricot brandy, orgeat syrup and pineapple juice.
- FRENCH MARTINI**..... 5.95
Stolichnaya vodka shaken with chambord and pineapple juice.
- KISS ME QUICK**..... 6.25
A maxwell's favourite. With malibu, peach schnapps, midori and crisp apple juice. Served long.
- LYNCHBURG LEMONADE**..... 6.35
Jack daniels, triple sec and sours topped with lemonade.
- LEMON TREE**..... 6.50
A refreshing combination of don q limon rum, passion fruit juice and chambord, with lemon juice and fresh mint.
- TWISTED MOJITO**..... 6.50
A twist on the now classic. Limes, mint and refined brown sugar smashed and topped with stoli vanil vodka, apple juice and licor 43.
- PURPLE RAIN**..... 6.45
Stolichnaya vodka, bacardi and peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float.
- BAILEYS BANANA COLADA**..... 6.75
Baileys, malibu and fresh banana blended with coconut cream, fresh milk and cream.
- SOMBRERO**..... 6.45
Stoli vanil, malibu rum with passion fruit and vanilla syrup and a dash of fresh cream.
- BUTTERSCOTCH SLIDE**..... 6.55
Baileys, butterscotch schnapps, kahlua blended with milk, cream and topped with caramel sauce.
- RASPBREEZE**..... 6.50
Our raspberry flavoured version of the classic. Fresh raspberries and lime, stoli razberi vodka, cranberry juice, shaken and topped with lemonade and chambord.
- PASSION FRUIT CAIPIRINHA**..... 6.75
Fresh passion fruit muddled with lime wedges, brown sugar and a large measure of ypioca cachaca.
- FRUIT FLAVOURED DAQUIRI'S**..... 6.75
Brugal anejo rum, fresh lime, sweetened with your choice of fresh strawberry, blueberry, raspberry or banana.
- WATERMELON COOLER**..... 6.75
A huge measure of absolut citron with smashed watermelon, gomme syrup and a touch of lemon juice.

Full cocktail list available at the bar.

**HAPPY
HOUR**

ALL COCKTAILS £3.95

HOUSE CHAMPAGNE £25

ALL OTHER CHAMPAGNE £20 OFF

Tuesday to Saturday 5pm-8pm . Plus Tuesday to Thursday 10pm-11pm

All day Sunday . All day Monday.

GUEST BEER £2.75

HOUSE CHAMPAGNE ROSE £30