

THE MALT HOUSE  
EAT · DRINK · SLEEP

**Please order at the bar**

**Sharing board:**

Chargrilled rosemary focaccia, pesto, olive oil & balsamic **5.5**

Hummus, artichokes, blush tomato, piquillo peppers, balsamic onions, pitta **15 (v)**

Burrata, tomato salad, carasau bread **11 (v)**

**Small plates:**

Soup: see board for details **6**

Crispy squid, confit garlic mayo **8**

Fennel salami, cornichons, focaccia **6**

Spring rolls, sweet chilli, spring onion & coriander **7 (v)**

Padron peppers, smoked sea salt **5.5 (vg)**

Spicy kachori lentil fritters, minted mango yoghurt **6 (v)**

**Burgers, baps & buns:**

Pub dog: Bratwurst, smoked chilli jam, Swiss cheese, Jalapenos, crispy shallots **11.5**

The Malt House chuck steak burger with trimmings **10** (*add chips 4, cheese 1, bacon 2*)

Plant-based burger, vegan cheddar, tomato & pepper relish, 'mayo' **10 (vg)**

**Large plates:**

Pan fried halibut, skordalia potato, chargrilled Calcot onion, tomato infused olive oil **18**

Chargrilled chicken, ras el hanout, roasted vegetable couscous, coriander yoghurt **14.5**

Mushroom risotto, wilted rocket, Parmesan, truffle oil **13 (v)**

Beer battered fish & chips, mushy peas, tartar sauce **14**

Chicken, smoked ham & leek pie, mash & gravy **14.5 (25 mins)**

**Sides 4**

Sweet potato fries   House chips   Greens   Mixed salad

**Sweet fix**

Greek yoghurt panna cotta, baklava nut crunch **6 (n)**

Chocolate pot, crème fraiche, raspberry flakes, tozzeti biscuit **6**

Sticky toffee pudding, toffee sauce, vanilla ice cream **6**

Vegan lemon cheesecake, lemon sorbet, berries **6 (vg)**

A 12.5% discretionary service charge will be added to your bill

Food Allergies & Intolerances: Before you order your food and drinks, please speak to a member of our team.

Vegetarian (v) ♦ Vegan (vg) ♦ Dairy free (df) ♦ Contains nuts (n) Gluten free (gf)