



The Malt House Menu

Gin & Juice, Brokers gin, fresh ginger, fresh apple,
Fresh carrot juice **8**

Sweet roasted garlic & potato soup, truffle oil **6**

Artisan charcuterie board, freshly baked focaccia, pickles **4.5/8.5**

Smoked ham hock, manchego & pea croquettes, smoked paprika aioli **6**

Smoked mackerel rillettes, beetroot & caper relish, toasted rye & walnut oil **7**

Potted shrimp on brown toast, spiced butter, dill & lemon **8**

Whipped truffle goats cheese, salt baked beetroot, radish, honeycomb, pitta bread **5/8**

Mussels Mariníere, skinny fries **6.5/10**

Crispy squid, papaya, chilli, mint & coriander salsa **8**

Hibiscus cured salmon gravadlax, fennel, beetroot gel, quail eggs **4.5/9**

Burrata & marjoram ravioli, charred English asparagus, roasted pine nuts & basil pesto **14**

Steamed wild Cornish brill, crispy prawn wrappers, sesame bok choy, pea & wasabi puree **20**

Roasted hake in serrano, saffron & chorizo risotto, chargrilled broccoli, chilli & garlic **16**

Slow cooked charred spring lamb shoulder, Imam bayildi, coriander yoghurt **16**

8oz rare breed 35 day aged Sirloin steak, thrice cooked chips, béarnaise/peppercorn **23**

8oz Hereford rump steak, Jersey Royals new potato, hispi cabbage & peppercorn sauce **20**

Chargrilled lemon-thyme chicken, quinoa, edamame, bean & avocado, mint & chilli dressing **15**

Mixed salad 4 Rocket salad 4 Seasonal greens 4 Skinny fries 4 Thrice cooked chips 4

Chocolate fudge cake, chocolate sauce, honeycomb & chocolate ice cream **6**

Warm banana & sultana loaf, toffee sauce, salted caramel ice cream & popcorn **6**

English strawberry syllabub, shortbread **6**

Selection of cheese with oatcakes, fruit & nut bread & quince paste **9**

2 handmade William Curley chocolates & Coffee 6

Set menu

2 for 10 / 3 for 12.50 Mon – Fri 12-6

Celeriac soup, truffle oil

Broccoli tempura, minted, mango yoghurt dipping sauce

Homemade labneh, crispy kale, pomegranate, sumac & pitta

Spiced lamb kofta, parsley tabbouleh, tzatziki

Salad of crispy squid, celery, tomato, Kalamata olives & sherry vinegar dressing

Pappardelle pasta, tender stem broccoli, salsa verde, rocket, parmesan

Chargrilled minute steak, frit, garlic butter (**£2.50 supp**)

Chocolate brownie, salted caramel ice cream

Mango sorbet, butter tuille

Stilton cheese, quince paste, oatcakes

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 our staff if you want to know about our ingredients