

The Malt House Saturday Brunch Menu

10.30-3pm



Winners 2017 & 2018

Chilled gazpacho, ciabatta crouton **6**(v)
Pork Crackling, saffron aioli **6**
Crispy squid, confit garlic mayo **8**
Artisan charcuterie board, freshly baked focaccia, pickles **10.5**
Heritage tomato salad, whipped goats cheese, target beetroot, radish **7.5**
Asian prawn salad, edamame, pickled ginger, chilli, roasted peanuts **6.5**(df,n)

Poached eggs with English muffin,
Benedict **8** / Claire Island smoked salmon **9** / Field mushroom **7.5** / Florentine **7.5**

Smashed avocado on wholemeal toast, cottage cheese, pomegranate, poached eggs **10**(v,n)
Beer battered haddock, thrice cooked chips, tartar sauce, mashed peas **14.5**
The Malt House Angus 8oz chuck steak cheese burger, thrice cooked chips **15** + bacon **1.5**
21day aged 8oz Black Angus Sirloin steak, thrice cooked chips, béarnaise/pepper **23**(gf)
Red curry chicken, daikon, carrot, basil, peanut, sesame **15** (n)
Stuffed pepper, piedamontese style, polenta fritters, black olive tapenade **13.5**(vg, gf)
Whole grilled seabass, courgette, roasted cherry tomato, samphire, sorrel **17** (gf,df)

On the side

Spring salad, cos lettuce, cucumber, mint, pine nuts, gruyere **4**
Wild rocket salad, fennel, balsamic, parmesan **4**
Sweet potato fries **4**
Thrice cooked chips **4**

For dessert

Buttermilk panna cotta, blackberries, honeycomb **7**(gf)
Vanilla bean rice pudding, rhubarb **6**
Chocolate nemesis, chocolate soil, crème fraiche **7**(gf)
Selection of cheese, oatcakes, fruit& nut bread, fig & apple chutney **9** (n)

Sunday Roasts

Available from
12pm - Sundays only.

Slow roasted Dingley Dell pork belly, herb stuffing, bramley apple sauce **17**

Slow roasted chicken breast, bread sauce **16**

Slow roasted lamb shoulder, mint sauce **17**

All served with: roast potatoes, root vegetable mash, green bean, kale, Yorkshire pudding

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.