

The Malt House Saturday Brunch Menu

10.30-3 pm

It would be rude not to...

Marmalade Mule / Cuba Libre / Dark 'n' Stormy

Crispy squid, confit garlic mayo **8**

Roasted tomato arancini, arrabiata sauce, parmesan **7.5 (v)**

Juniper cured salmon, cucumber, pickled beetroot, lemon curd, radish, dill **8.5 (gf)**

Whipped truffle goats cheese, salt baked beetroot, radish, honeycomb, pitta **5.5/8 (v)**

Asian prawn salad, edamame, bean shoots, pickled ginger, chilli, roasted peanuts **7/10 (gf,df,n)**

Brunch

American style pancakes, served with maple syrup and smoked bacon **8**

Chorizo huevos rancheros: baked egg with chorizo, tomato, peas, toasted bread **10.5**

Smashed avocado on wholemeal toast, cottage cheese, pomegranate, poached eggs **9 (v,n)**

Eggs Benedict. Serrano ham D.O.P **8** / Claire Island smoked salmon **9** / Field mushroom **7.5**

Pulled pork burger, cabbage slaw, grated cheddar & thrice cooked chips **14**

Wild rice in a miso broth, congo potato, romanesque, carrot, spring onion **12 (vg)**

Pumpkin tortellini, cime di rapa, garlic & herbs, pinenuts, parmesan **14 (v,n)**

Beer battered fish of the day, 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**

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

21day aged 8oz Black Angus Sirloin steak, thrice cooked chips, béarnaise/peppercorn **23 (gf)**

Slow cooked charred chicken thighs, spiced chickpea, tzatziki, caramelised red onion, pitta **15.5**

Additions

House salad **4** Rocket salad **4** Seasonal greens **4** Skinny fries **4** Thrice cooked chips **4** Pulled pork **6**
avocado **4** Bacon **1.5** Beans **3** Focaccia, balsamic, olive oil & Kalamata olives **3**

Plum & apple crumble, vanilla ice cream **6**

Sticky toffee pudding, toffee sauce, salted caramel ice cream **6**

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

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



Winners 2017 & 2018

Sunday Roasts

Available from
12pm – Sundays only.

Slow roasted Dingley Dell pork belly, herb stuffing, bramley apple sauce **16.5**

Slow roasted chicken breast, bread sauce **15.5**

Slow roasted lamb shoulder, mint sauce **16.5**

All served with: roast potatoes, roasted carrots & parsnips, 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