

The Malt House Sunday Menu



Winners 2017 & 2018

Chilled gazpacho, toast 6 (v)

Crispy squid, confit garlic mayo 8

Heritage tomato pizzetta, mozzarella, goat's cheese, basil, olive tapenade 6 (v)

Artisan charcuterie board, focaccia, pickles 10.5

Summer vegetable tart, watercress, new potatoes 7/12(v)

Pork rillettes, toast, pickles 6 (v)

Roasts

Slow roasted lamb shoulder, mint sauce 17

Slow roasted chicken breast, bread sauce 16

Slow roasted Dingley Dell pork belly, Bramley apple sauce 17

All served with roast potatoes, root vegetable mash, spring greens & Yorkshire pudding

Baked aubergine, tomato, mozzarella, parsley & walnut pesto, rocket 12 (vg,n)

Beer battered haddock, thrice cooked chips, crushed peas, tartar 14.5

Flat iron steak, slow roasted tomato, thrice cooked chips, béarnaise/pepper 16 (gf)

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

The Malt House 8oz chuck steak cheese burger, thrice cooked chips 15 + bacon 1.5

Pan-fried lemon sole, new potatoes, bobby beans, caper butter 17

Mixed salad, cos lettuce, mint, cucumber, pine nuts, gruyere 4 (v,gf,n)

Spring greens, toasted almonds 3.5 (v,gf,n)

Thrice cooked chips 4

Rice pudding, summer fruit compote, pistachio crumbs 6 (gf)

Apricot frangipane tart, hazelnut ice cream 6 (vg,n)

Sticky toffee pudding, salted caramel sauce & vanilla ice cream 6

Chocolate nemesis, chocolate soil, crème fraiche 6 (gf)

Selection of cheese, oatcakes, fruit & nut bread, fig & apple chutney 9 (n)

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