

The Malt House Sunday Menu



Winners 2017 & 2018

Olive & onion focaccia, balsamic olive oil **3** (v)

Chilled gazpacho, ciabatta crouton **6** (v)

Crispy squid, confit garlic mayo **8**

Asian prawn salad, edamame, pickled ginger, chilli, peanuts **6.5** (df,n)

Heritage tomato salad, whipped goats cheese, target beetroot **8** (v)

Artisan charcuterie board, focaccia, pickles **10.5**

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

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

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**

Whole grilled seabass, courgette, roasted tomato, samphire, sorrel **17** (gf, df)

Stuffed pepper, piedmontese style, polenta fritters, black olive tapenade **13.5** (vg)

Pressed ham hock, fried duck egg, new potato salad, shaved fennel **13.5**

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

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

Sweet potato fries **4**

Thrice cooked chips **4**

Buttermilk panna cotta, blackberries, honeycomb **7** (gf)

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

Chocolate nemesis, chocolate soil, crème fraiche **6**

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