

The Malt House Menu

Wasabi peanuts 1.75 / Chilli crackers 1 / Olives 1.5

Nettle & potato soup, toasted seeds **6**

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

Smoked ham hock, manchego & peas 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, figs, Marcona almonds, thyme honey, pitta bread **5/8**

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

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

Salad of salt beef brisket, red & yellow chicory, dill pickles, capers, celeriac & mustard dressing **7**

28day aged 8oz south Devon onglet steak, crispy onion rings, skinny fries & salsa verde **18**

200g rare breed 35 day aged sirloin steak, thrice cooked chips, béarnaise/peppercorn **23**

28 day aged 8oz Hereford Bavette steak, chargrilled mushrooms, thrice cooked chips & bernaise **18**

28 day aged 5oz minute steak, fries & mixed leaf salad **10**

28 day aged 8 oz Hereford rump steak, creamy mash, chargrilled broccoli & peppercorn sauce **20**

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

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

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**

Yorkshire rhubarb semifreddo, poppy seed madeleine, pistachio **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

Mushroom pappardelle, 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