

The Malt House Menu

Raspberry lemonade 3.5 / Elderflower Spritz 2.8 /

Apricot bellini 8

Mushroom soup, truffle oil 6

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

Pork rillettes, red onion jam, cornichons & wholemeal toast 6

Claire Island organic smoked salmon, celeriac & apple remoulade, toasted rye 9

Asian prawn salad, edamame, bean shoots, pickled ginger, chilli, roasted peanuts 6/10

Whipped truffle goats cheese, salt baked beetroot, radish, honeycomb, pitta bread 5/8

Mussels Mariníere, skinny fries 6.5/10

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

Caprese ravioli, basil pesto, cime de rappa, celeriac crisps 14

Pan fried wild halibut fillet, roasted pepper, fennel & Borlotti bean stew, ciabatta crumb, aioli 18

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

Crispy Dingley Dell pork belly, spiced chickpea puree, courgette pickle 15

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

28 day aged 8oz Hereford rump steak, new potato, seasonal greens & peppercorn sauce 20

Pan roasted guinea fowl breast, spiced pastille, smoked aubergine, spinach, raisin & harrisa jus 16

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

Baked egg custard, spiced poached plums, tozetti biscuit 6

Blackberry cheesecake, raspberry sorbet 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

Roasted butternut squash soup, chilli & coriander

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

Pappardelle pasta, tender stem broccoli, salsa verde, rocket, Parmesan

Chargrilled minute steak, frit, garlic butter (£2.50 supp)

Chocolate brownie, salted caramel ice cream

Raspberry 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

