

The Malt House Sunday Menu

Raspberry lemonade 3.5 / Elderflower Spritz 2.8 / Apricot bellini 8

Wasabi peanuts 1.75 / Chilli crackers 1 / Olives 1.5



Egg benedict with: serrano ham 7 smoked salmon 9 field mushroom 6

Focaccia, balsamic olive oil & Kalamata olives 3

Tomato soup, black olive tapenade 6

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

Cajun spiced chicken wings, sweet chilli dipping sauce 6

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

Seeded avocado smash on wholemeal toast, cottage cheese & poached eggs 8

Mussels Mariniere, skinny fries 6.5/10

Crispy squid, confit garlic mayo 8

Slow roasted Dingley Dell pork belly, Morris Gold black pudding & herb stuffing, apple sauce 16.5

Slow roasted chicken breast wrapped in bacon, bread sauce 15.5

Slow roasted lamb shoulder, mint sauce 16.5

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

Beer battered fish of the day, thrice cooked chips, crushed peas, tartar 14.5

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 & garlic 16

Pappardelle pasta, tender stem broccoli, rocket, Parmesan 12.5

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

The Malt House handmade 8oz chuck steak burger with all the trimmings, thrice cooked chips 14.5

(+cheese/bacon 0.5/1)

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

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

Blackberry cheesecake, raspberry sorbet 6

2 handmade William Curley chocolates & Coffee 6

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

Jude's ice cream pots: vanilla, strawberry, chocolate or salted caramel 4

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