

THE **MALT SHOVEL** AT BARSTON

STARTER

- Garlic ciabatta** *confit garlic, marinated olives, sun dried tomatoes* 6.95 V *great to share!*
Homemade soup of the day *pesto crouton* 5.95 V GFO
Grilled goats cheese *flame roasted peppers, artichokes, tomato tapenade, pesto* 7.95 GF V
Crispy sriracha spiced chicken strips *sriracha & lime mayo* 8.50
Hoi sin pork belly bites *raw vegetable salad, chili & ginger* 7.95

STARTER/MAIN

- Salmon fishcake** *spinach, poached egg, tarragon hollandaise* 8.50/14.95
Lambs kidneys *bacon, field mushrooms, jus* 7.50/13.95 GFO
Caesar salad *cajun chicken, smoked bacon, croutons, parmesan* 8.95/14.95
Pecorino & honey tortellini *basil cream, pomegranate* 7.50/13.95
Seasonal 'Four Acres' organic salad *roast pumpkin, beets, bulgur wheat, egg, crushed avocado, chia, blueberry vinaigrette* 8.50/13.50 + *grilled cajun chicken* 4.50 GFO VEO

MAIN

- Battered fish** *fat chips, minted pea puree, tartare sauce, lemon* 14.50
Thai panaeng vegetable curry *jasmine rice* 14.50 VE GF
Mediterranean vegetable & cheese croquettes *hummus, cucumber & lemon gel* 13.95 VE
Calves liver *streaky bacon, truffle mash, seasonal greens, onion gravy* 15.50 GF
Rack of lamb *potato gratin, seasonal greens, plum & cranberry puree* 20.95 GF
Rump steak *twice fried chips, peppercorn sauce* 17.50 GFO
Rib eye steak *blue cheese crumb, heritage tomatoes, twice fried chips* 19.95 GF

SUNDAY ROASTS

- Roast beef** *Yorkshire pudding, thyme roasted potatoes, jus* 14.95
Free range roast pork *thyme roasted potatoes, stuffing, apple chutney, jus* 14.50
Free range chicken breast *thyme roasted potatoes, stuffing, jus* 14.50
all roasts served with seasonal vegetables

SIDES

- peas & chorizo - honey & fennel seed carrots - seasonal vegetables
French beans, parmesan & crispy shallots - twice fried chips - truffle mash *all* 3.50
potato gratin 3.95 - rocket, parmesan & aged balsamic salad 3.95

TO FINISH

Chocolate brownie & Amaretto mousse *Kirsch cherries, coconut mushrooms, mascarpone* 7.50

Apple & cinnamon brioche & butter pudding *spiced rum custard* 7.95

Sticky toffee pudding *glazed banana, toffee sauce, banana ice cream* 6.95
matched with Pedro Ximenez, Bella Luna 50ml 3.95

Passionfruit cheesecake *raspberry gel* 6.95

Mango panna cotta *pineapple, Malibu syrup* 6.50 GF

Cheese selection *red onion chutney, grapes, celery, Artisan crackers* 8.95 GFO
matched with Krohn Vintage Port 50ml 4.95

salted caramel tart *orange marmalade ice cream* 6.50

Selection of ice cream & sorbet *three scoops* 5.95 GFO *Vegan ice creams also available*

Chocolate truffles & petit fours 6.95 GFO

Selection of 4 macaroons 6.50

Our food is freshly prepared on the premises which may result in slight delays at peak times
10% gratuity will be added to parties of 6 or more – all tips go directly to staff
For allergens please ask for our chefs advice

V/VE = Vegan/Vegetarian dish VO/VEO = Vegan/Vegetarian dish optional
GF = gluten free dish GFO = gluten free optional