

THE MALT SHOVEL AT BARSTON

Marinated olives 2.95

Garlic ciabatta confit garlic 4.95

STARTER

Homemade soup of the day pesto crouton 5.95 **V GFO**

Breaded brie & chorizo courgette ratouille 6.50

Moroccan spiced lamb patties pomegranate, cucumber, mint yoghurt 6.95

Shredded smoked chicken linguine, chicken veloute 8.95

Grilled goats cheese sun dried tomatoes, truffle oil polenta shards, rocket, aged balsamic 6.95 **GF**

Fragrant Chinese beef salad pickled vegetables & ginger, papaya, peanuts 7.95

Packwood House pheasant breast smooth duck liver pate, onion marmalade, toasted brioche 8.50

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

Pea & shallot tortelloni Prosecco cream, cantucci crumb 7.50/13.95 **V**

MAIN

Battered fish fat chips, minted pea puree, tartare sauce, lemon 14.50

Thai panaeng vegetable curry jasmine rice, pickled ginger 14.95 **VE GF**

Steak & ale pudding pea puree, creamed mash, jus 15.50

Slow roast char sui pork belly pak choy, chicken won ton, fried duck egg 16.50 **GFO**

Confit duck leg honey & mustard glaze, pumpkin puree, crispy kale 15.95 **GF**

Calves liver streaky bacon, creamed mash, seasonal greens, onion gravy 15.95 **GF**

Rack of lamb potato gratin, seasonal greens, Morello cherry jus 21.50 **GF**

28 day aged Shorthorn rump steak twice fried chips, peppercorn cream 17.50 **GFO**

Surf 'n' Turf - Rib eye steak & red velvet prawns confit garlic butter, twice fried chips 23.50 **GFO**

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

Buttered kale & crispy bacon - Honey & fennel seed carrots - Seasonal vegetables

French beans, parmesan & crispy shallots - Twice fried chips - Creamed mash all 3.50

Sweet potato fries, sour cream, paprika 4.50 - Potato gratin 3.95

Rocket, parmesan & aged balsamic salad 3.95

TO FINISH

Rhubarb & custard cheesecake 6.50

Pineapple & muscovado baked Alaska coconut crumble 7.50 **GF**

Sticky toffee pudding toffee sauce, crystallised walnuts, maple & walnut ice cream 6.95
matched with Pedro Ximenez, Bella Luna 50ml 3.95

Warm apple frangipan tart cinnamon ice cream 6.50

White chocolate brioche bread & butter pudding spiced rum custard 7.95
matched with Clos Dady, Sauternes 100ml 7.95

Chocolate brownie & Amaretto mousse Kirsch cherries, mascarpone 7.50

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

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

Chocolate truffles & petit fours 6.95 **GFO**

Selection of 4 macaroons 6.50

DESSERT COCKTAILS

Espresso Martini Absolut vanilla, Kahlua, espresso 9.50

Little Miss Meringue Absolut vanilla, Limoncello, lemon juice 8.95

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