

THE MALT SHOVEL AT BARSTON

Marinated olives 2.95

Garlic ciabatta confit garlic 4.95

Halloumi fries chili jam 4.95

STARTER

Soup of the day warm ciabatta 5.95 **V GFO**

Homemade chicken liver parfait orange gel, crispy bacon, toasted brioche 6.95 **GFO**

Lamb kofta pomegranate, tzatziki, coriander 7.95 **GF**

Grilled goats cheese sun dried tomatoes, truffle oil, polenta, rocket, aged balsamic 7.50 **V GF**

Free range pigeon breast white wine & pear chutney, baby pear 8.50 **GF**

Heritage tomato salad Port pickled shallots, forest fruit granola, walnut dressing 6.95 **VE GF**

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 **GFO**

SANDWICH *served Mon – Sat Lunch only*

Monterey Jack cheeseburger brioche bun, mustard, relish, salad, fries 15.50

Ploughman's lunch pork pie, ham, cheese, pickles, beef tomato, warm bread 13.50

Shrimp & smoked salmon wrap cucumber ribbons 8.50

Roasted pumpkin, fire roasted peppers & sweet potato wrap lime dressed leaves 7.50 **V**

Sweet chili chicken panini lime dressed leaves 6.95

SUNDAY ROASTS *all served with seasonal vegetables*

Roast beef Yorkshire pudding, thyme roasted potatoes, jus 15.95 **GFO**

Free range roast pork thyme roasted potatoes, stuffing, apple chutney, jus 14.95 **GFO**

Free range chicken breast thyme roasted potatoes, stuffing, jus 14.50 **GFO**

MAIN

Battered fish fat chips, minted pea puree, tartare sauce, lemon 14.95

Thai panaeng vegetable curry jasmine rice, pickled ginger 15.50 **VEGAN GF**

Pumpkin & sage cannelloni pumpkin puree, crispy sage, seeds 14.95 **VEGAN**

Steak & ale pudding pea puree, creamed mash, jus 15.95

Masala spiced rack of lamb Bombay potato terrine, spinach, coriander 20.95 **GF**

28 day aged Shorthorn rump steak twice fried chips, peppercorn cream 16.95 **GFO**

Rib eye steak roquefort cheese, aged maple balsamic, crispy wedges 20.95 **GF**

Thyme roasted corn fed chicken honey & Earl Grey infused risotto 15.95 **GF**

SIDES

Honey & fennel seed carrots - Seasonal vegetables

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

Rocket, parmesan & aged balsamic salad 3.95 - Halloumi fries & chili jam 4.95

TO FINISH

- Dark chocolate delice** cherry sorbet 8.50
Banoffee cheesecake caramel ice cream 6.95
Baked passionfruit cream frozen coconut mousse, rum marinated pineapple 7.95 GF
Gin & tonic Mediterranean tonic jelly, apple & gin sorbet, mint meringue 7.50 GF
Ginger cake caramelised white chocolate, pistachio ice cream 6.95
matched with Pedro Ximenez, Bella Luna 50ml 3.95
- Orange & honey bread & butter pudding** whiskey custard 7.95
Selection of ice cream & sorbet three scoops 5.95 GFO **Vegan available**
Cheese selection homemade chutney, grapes, celery, Artisan crackers 9.95 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
Passionfruit Martini Passoa, vanilla Absolut, fresh passionfruit, prosecco 9.50

LITTLE ONES

- mini battered fish** fat chips, minted pea puree, tartare sauce
southern fried chicken breast home-made chips, vegetables
free range sausages mash, baked beans
jumbo fish fingers home-made chips, carrots, tartare sauce
linguine cheesy sauce (V)
- mini roast beef** Yorkshire pudding, thyme roasted potatoes, jus
mini roast pork thyme roasted potatoes, stuffing, jus
available Sundays only, both served with mixed seasonal vegetables
- ALL 6.95 each

- ice cream** one scoop 1.95
crepe nutella, vanilla ice cream 3.95
Macaroons selection of two 3.25
homemade milkshake banana, chocolate or strawberry 2.50

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
Please speak to a member of staff before ordering if you have any allergies or intolerances.

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