

THE MALT SHOVEL AT BARSTON

Marinated olives 2.95 GF
Garlic ciabatta confit garlic 4.95
Halloumi fries chilli jam 6.50 GF

STARTER

Soup of the day warm ciabatta 5.95 V GFO
Organic heritage tomato salad black garlic gel, basil, feta 6.95
Lamb kofta pomegranate, minted yogurt, cucumber ribbons, coriander 8.50 GF
Grilled goat's cheese sun dried tomatoes, truffle oil polenta, rocket, aged balsamic 7.50 V GFO
Classic handmade faggot mushy peas, bacon, gravy 6.95
Seared Scottish scallops pea puree, black pudding, beetroot 12.95
Crispy salt & pepper calamari siriacha mayo, apple little gem salad 10.95

STARTER/MAIN

Salmon fishcake spinach, poached egg, tarragon hollandaise 8.50/14.95
Lamb's kidneys bacon, field mushrooms, jus 7.50/13.95 GFO
Caesar salad Cajun chicken, smoked bacon, croutons, parmesan 8.95/14.95 GFO

MAIN

Battered fish fat chips, minted pea puree, tartare sauce, lemon 14.95
Tofu & vegetable Thai paneang curry jasmine rice, pickled ginger 15.50 VEGAN GF
Pea & mint tortelloni assents of tomato 14.95 VEGAN
Handmade Chicken & mushroom pie celeriac remoulade, crispy wing 16.50
28 day aged Shorthorn rump steak twice fried chips, peppercorn cream 17.95 GFO
Dry aged 10oz ribeye steak frickle, cherry tomato, chips & Marmite butter 22.00 GF
Roasted duck breast beetroot & maple risotto 18.95 GF
Oven roasted Cod pink fur apple potato, samphire, tarragon hollandaise, bacon 16.50
Pan fried seabass Bombay potato, coriander mint yogurt, chutney & poppadum 17.95

SUNDAY ROASTS

Dry aged roast beef Yorkshire pudding, thyme & rosemary potatoes, jus 16.95 GFO
Free range roast pork thyme & rosemary potatoes, stuffing, apple chutney, jus 15.95 GFO
Free range chicken breast thyme & rosemary potatoes, stuffing, jus 14.95 GFO
all roasts served with seasonal vegetables

Char-grilled halloumi roasted vegetables & potatoes, roast braeburn apple 13.95 V GF

SIDES

Seasonal vegetables - French beans, parmesan & crispy shallots
Twice fried chips - Creamed mash – all 3.95
Rocket, parmesan & aged balsamic salad 4.50

TO FINISH

Lemon & white chocolate cheesecake organic raspberries 6.95
Sticky toffee pudding caramel sauce, banana & fudge ice cream 7.95
Blackberry & apple crumble tart cinnamon mascarpone **GFO** 6.50
Traditional bread & butter pudding vanilla custard 7.50
Teacup Tiramisu coffee ice cream 7.50
Selection of ice cream & sorbet three scoops 5.95 **GFO Vegan available**
Cheese selection farmhouse chutney, grapes, celery, Artisan crackers 9.95 **GFO**
Chocolate truffles & petit fours 6.95 **GFO**
Selection of 4 macaroons 6.50

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

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
A discretionary 10% service charge 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