

# THE MALT SHOVEL AT BARSTON

- Marinated olives** 2.95 **GF**  
**Garlic ciabatta** confit garlic 5.95  
**Masala marinated halloumi fries** chilli jam, pink ginger 6.95 **GF**

## STARTER

- Soup of the day** crusty bread 5.95 **V GFO**  
**Tikka roasted cauliflower**, mint yogurt, kachumber, toasted almonds, apricot & coriander 6.95 **V**  
**Farmhouse pâté** spiced apple chutney, toasted brioche 7.50  
**Slow cooked Shawarma lamb** pickled red cabbage, sriracha sour cream, sourdough flatbread 8.50  
**Truffled mushroom & blue cheese gratin**, tarragon pangrattato 7.50 **VE**

## 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**

## MAIN

- Battered fish** fat chips, garden peas, tartare, lemon 14.95  
**Malai kofta** buttered spinach, coriander oil, jeera rice 13.50 **VE**  
**Braised pork belly** creamed savoy cabbage, baby corn, sweet potato fondant, bourbon sticky jus 18.95  
**Traditional beef pie** buttered mash, kale, red wine jus 16.50  
**Roast chicken breast** Jerusalem Artichoke, wild mushroom risotto, prosciutto crisps 16.95 **GFO**  
**28 day aged Shorthorn rump steak** twice fried chips, peppercorn cream 17.95 **GFO**  
**10 oz Ribeye steak** twice fried chips, Guinness roasted onions, chestnut mushrooms 22.00 **GFO**

## 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 – creamed savoy cabbage  
Twice fried chips – Creamed mash – all 3.95  
French beans, parmesan & crispy shallots -  
Rocket, parmesan & aged balsamic salad - all 4.50

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

## TO FINISH

- White chocolate & blackberry blondie** blackberry sorbet 6.95  
**Toffee apple crumble tart** cinnamon ice-cream 6.50  
**Chocolate & chestnut cake** mulled berries, crème fraiche ice-cream 7.95 **GF**  
**Sticky toffee pudding** caramel sauce, clotted cream 8.50  
**Selection of ice cream & sorbet** three scoops **GFO, Vegan available** 5.95  
**Cheese selection** farmhouse chutney, grapes, celery, Artisan crackers 9.95 **GFO**  
**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, Absolut vanilla, fresh passionfruit, prosecco 9.50

### TEA

- English breakfast  
Green tea  
Camomile  
Earl Grey  
Peppermint  
All 2.00  
Fresh mint 2.45

### COFFEE

- Filter coffee 2.00  
Americano 2.95  
Espresso / Large espresso 2.55 / 2.95  
Cappuccino 2.95  
Latte 2.95  
Cortado 2.70  
Hot chocolate 2.95  
Floater coffee 3.50  
Liqueur coffee 6.95  
Baileys hot chocolate / Baileys latte 6.75

## DESSERT WINE

- Torrentes Tardio, Fmailia Zuccardi** Mendoza Argentina 2016 7% 5.95 100 ml / 28.00 500 ml btl  
Delicate sweet citrus wine with pear & apricots.
- Aleatico di Puglia, Francesco Candido** Puglia Italy 2012 14% 8.95 100 ml / 45.95 500 ml btl  
Crimson in colour. Medium sweet, velvety & delicious dried fruit – reminiscent of Muscat.
- Pedro Ximenez, Bella Luna** Jerez, Spain 15% NV 3.95 50 ml / 25.00 375 ml btl  
Deep ebony with dense aromas of raisins, dates and honey.

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