

THE MALT SHOVEL AT BARSTON

Artisan bread & salted butter 2.95
Smoked paprika dusted halloumi fries chilli jam, pink ginger 6.95 **GF**
Marinated olives 2.95 **GF**
Garlic ciabatta confit garlic 6.50

STARTER

Soup of the day crusty bread 5.95 **V GFO**
Crispy hot wings pineapple salsa, coriander 7.50
Herritage tomato salad chorizo, crumbed feta 6.95
Braised pork cheek leek puree, apple crisp & hazelnut 7.95
Goats cheese Guinness sticky roast onion marmalade 6.95 **V**

STARTER/MAIN

Lambs kidneys bacon, field mushrooms, jus 7.50/13.95 **GFO**
Caesar salad Cajun chicken, smoked bacon, croutons, parmesan 8.95/15.95 **GFO**

MAIN

Battered fish fat chips, curry sauce, tartare 15.50
Lamb shank stew buttered carrots & potatoes, pickled walnut pesto, kale 17.95 **GF**
Chicken & ham pie buttered mash, homemade pea crush 16.50 **GF**
28 day aged Shorthorn rump steak twice fried chips, peppercorn cream 18.95 **GFO**
10 oz Ribeye steak free range fried egg, béarnaise, homemade chips 24.95 **GF**
Handmade Burger nuggets of tempura lobster & prawn, little gem, cheese, chips 22.00
Thai green vegetable curry baby corn, banana blossom, jasmine rice 14.95 **V VE**

SIDES

Seasonal vegetables - Twice fried chips 3.95
Sweet potato chips with sour cream & paprika 4.95
French beans, tarragon béarnaise 4.50
Rocket, parmesan & aged balsamic salad 4.50

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

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

TO FINISH

- Brioche bread & butter pudding** orange & blonde raisin 7.50
Local poached rhubarb & custard tart honeycomb 6.95
Chocolate & peanut brownie clotted cream ice-cream 8.50
Sticky toffee pudding caramel sauce, banana ice cream 7.95
Lemoncello Jelly lemon sorbet, peaches 6.50 **GF**
Cheese selection farmhouse chutney, grapes, celery, Artisan crackers 9.95 **GFO**
Chocolate truffles & petit fours 6.95
Selection of macaroons 5.95
Danish ice cream & sorbet three scoops **GFO, Vegan available** 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

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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