

# 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  
**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**

## 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**

## MAIN

**Battered fish** fat chips, curry sauce, tartare 15.50  
**Chicken & ham pie** buttered mash, homemade pea crush 16.50 **GF**  
**10 oz Ribeye steak** free range fried egg, béarnaise, homemade chips 24.95 **GF**  
**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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