

THE MALT SHOVEL AT BARSTON

SHARING

Rustic breads confit garlic, tomato Pomodoro, Nocellara olives, whipped butter **6.95**
(GFO/DFO/V/VEO)

STARTERS

Soup of the day rustic bread **6.50**

Ham hock, wholegrain mustard & leek terrine home-made piccalilli, toasted ciabatta **6.95**
(GFO/DF)

Spiced lamb faggot carrot puree, bordelaise, baby coriander & parsnip crisps **6.95**

Beetroot & gin cured salmon pickled cucumber, crispy fried capers, horseradish cream,
lemon & ciabatta crostini **8.50** (GFO/DFO)

BBQ braised pig cheek bonbons creamed corn, toasted hazelnuts, Nashi pear salad **7.95**

Baked mushrooms garlic, tarragon & white wine cream, parmesan & panko crumb **7.50** (GFO/V)

Pil pil king prawns garlic, red chilli, parsley, chorizo aioli, lemon & rocket **9.50** (GFO/DF)

MAINS

Pie of the week (see daily specials)

Slow-cooked blade of beef black truffle mash, pearl onions, bacon,
button mushrooms in bourguignon gravy **17.95** (GF/DFO)

Harissa spiced sweet potato chickpea & pomegranate tagine lemon & coriander cous cous,
sumac flatbread **15.95** (GFO/DF/V/VEO)

Confit duck leg potato dumplings, red & white cabbage, bacon & apple **16.95**

Duo of venison: loin & pie dauphinoise potato, celeriac puree, toasted hazelnuts, port jus **22.95**

Roast cod sauteed potatoes, crisp prosciutto, fricassee of peas, bacon & baby gem lettuce,
lemon beurre blanc **18.95** (GF)

Surf & turf 12oz rump steak, garlic buttered grilled crevettes, fries, chimichurri,
roasted vine cherry tomatoes, aged parmesan & rocket salad **25.95** (GF/DFO)

Pan fried cannon of lamb boulangère potatoes, basil pesto,
Mediterranean vegetable ratatouille **21.95** (GF/DFO)

SUNDAY ROASTS

Selection of Sunday roasts with traditional trimmings

SIDES

seasonal greens **3.95** (GF/DFO/VEO)

skin on fries **3.50** (GF/DF/V/VE)

creamied mash potatoes **3.50** (GF/V)

roasted vine cherry tomato, aged parmesan & rocket salad **4.50** (GF/DFO/VEO)

duo of red & white cabbage with bacon & apple **3.95**

VE/V = Vegan/Vegetarian dish VEO = Vegan 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

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DESSERTS

Raspberry & white chocolate pandoro bread & butter pudding

Baileys crème Anglaise **7.50 (V)**

Cranberry & Amaretto crème brulee spiced winter shortbread **6.95 (GFO/V)**

Treacle sponge vanilla & clementine custard **6.50 (V)**

Dark chocolate delice cappuccino ice cream, brandy snap tuille & blackberries **7.95 (GFO/V)**

Orange & lemon tart vanilla mascarpone, candied peel **6.95 (V)**

Belgium waffle banoffee sauce, bananas, sugared pecans, maple & walnut ice cream **6.95 (V)**

Affogato vanilla ice cream, Amaretti biscuit, espresso coffee **6.50 (GFO/V)**

Selection of Movenpick ice creams & sorbet (3 scoops) 8.50

Vanilla bean/ swiss chocolate/ strawberry/ maple & walnut, Carmelita, cappuccino,

Lemon sorbet/ mango/ Raspberry sorbet

Cheeseboard – see specials

DESSERT COCKTAILS

Espresso Martini Absolut vanilla, Kahlua, espresso 9.95

Old fashioned bulleit rye, sugar, angostura bitters 9.95

French Martini Absolut vanilla, pineapple juice, Chambord 9.95

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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