

# THE MALT SHOVEL AT BARSTON

## SHARING

**Baked rustic breads** Nocellara olives, confit garlic, tomato Pomodoro & basil pesto **7.50**  
(GFO/DFO/V/VEO)

**Greek Mezze** Peppadew pepper Hummus, lemon & olive oil Labneh, yellow split pea dip with shallot dressing, baked feta, honey & dukkah, Greek salad with home-made pittas **19.50**  
(GFO/DFO/V/VEO)

## STARTERS

**Soup of the day** rustic bread (see specials) **6.50**

**Smoked Mackerel, horseradish & dill pate** pickled cucumber, Sourdough toast **8.50 (GFO)**

**Grilled chicken & coconut skewers** peanut & turmeric satay, tomato chilli Sambal, chilli & coriander oil **8.95 (GF/DF)**

**Baby back pork ribs** BBQ, whiskey & honey glaze, celeriac remoulade **8.95 (GF/DF)**

**Burrata** shaved fennel, char-grilled artichokes & sun-blushed tomato salad, chilli flakes, extra virgin olive oil **8.95 (GFO/V)**

## STARTER or MAIN

**Caesar salad** Cajun chicken, romaine lettuce, bacon, parmesan, anchovies, garlic & herb croutons, Caesar dressing **9.50/17.95 (GFO/DFO/VO)**

**Salmon fishcake** wilted spinach, free range poached egg, hollandaise **8.95 / 17.95**

## MAINS

**Indian spiced half roast chicken** tamarind treacle Parmentier potatoes, red cabbage, onion & coriander slaw, tomato chilli Sambal **16.95 (GFO)**

**Pan fried cannon of Lamb** fondant potato, sweet potato puree, lemon & mint crumb, asparagus, rosemary red wine jus **22.95 (GFO/DFO)**

**Tofu coconut Laksa** rice noodles with chilli & coriander, pak choi, broccoli **15.95**  
(GFO/DF/V/VE)

Add King Prawns **£5**

**Mediterranean vegetable & ricotta lasagne** tomato & basil ragout **15.95 (V)**

**8oz Herefordshire Ribeye steak** hand cut triple cooked chips, sun-blushed tomatoes, roasted bone-marrow, peppercorn sauce **29.95 (GFO/DFO)**

**Beer battered fish & chips** lemon, minted crushed peas, tartar **17.95 (DF)**

**Assiette of pork: Prosciutto wrapped tenderloin, pork belly & BBQ pig's cheek bon bons**  
black pudding mash, braised apple, watercress puree, crisp sage & cider jus **22.95**

## SIDES

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

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

hand cut triple cooked chips **4.50 (DF/V/VE)**

shaved fennel, char-grilled artichoke & sun-blushed tomato salad **4.50 (GF/DF/V/VE)**

broccoli & Pak choi, yuzu and wasabi dressing with sesame seeds **4.95 (DF/V/VE)**

**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

## DESSERTS

**Chocolate & orange croissant bread and butter pudding** vanilla custard **8.50 (V)**

**Cherry Bakewell tart** clotted cream & raspberries **7.95 (V)**

**Vanilla Panna-cotta** rhubarb compote, poached rhubarb, crushed pistachio's **7.50 (GF)**

**Mango ripple cheesecake** mango, pineapple & mint salsa, lemon sorbet **7.95 (V)**

**Dark chocolate torte** hazelnut & almond praline, chocolate dentelle, pistachio ice cream **8.95 (V)**

**Affogato:** vanilla ice cream, Amaretti biscuits & espresso coffee **6.95 (V)**

Add Amaretto **3.75** or Baileys **4.25**

**Selection of Movenpick Ice creams or Sorbets:** 3 scoops **8.50**

vanilla, Swiss chocolate, strawberry, pistachio, cappuccino.

lemon, raspberry, mango & passionfruit

**Cheeseboard** (see specials)

## PORT

**Krohn Ruby Port** 7.90 100ml

**Krohn Porto Colheita Vintage 2001** 9.90 100ml

## DESSERT COCKTAILS

**Espresso Martini** Absolut vanilla, Kahlua, espresso 10.50

**Old fashioned** bulleit rye, sugar, angostura bitters 10.95

**French Martini** Absolut vanilla, pineapple juice, Chambord 9.95

**Passion Fruit Martini** Absolut vanilla, Passoa, prosecco 10.50

**Little Miss Meringue** Absolut vanilla, Limoncello, lemon 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  
**7.95 100 ml / 25.00 375 ml btl**

Deep ebony with dense aromas of raisins, dates and honey.

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