

THE MALT SHOVEL AT BARSTON

SHARING

Baked rustic breads confit garlic, saffron aioli, Nocellara olives & Pico de Gallo **7.50**
(GFO/DF/V/VEO)

Antipasti: cured meats, marinated Bocconcini, stuffed peppers, grilled vegetables, artichokes & olives, Italian breadsticks & toasted focaccia **20.95** (GFO/DFO/VO)

STARTERS

Soup of the day (see specials)

Crispy fried pork belly skewers miso & chilli caramel, with mango & papaya salsa **7.95** (GF/DFO)

Potato skins black truffle & smoked cheddar custard, balsamic onions, chorizo crumb **7.95** (GF/VO)

Seared Beef carpaccio Datterini cherry tomatoes, shaved parmesan, rocket & aged Balsamic **11.95**
(GF/DFO)

STARTER or MAIN

Caesar salad Cajun chicken, romaine lettuce, bacon lardons, aged parmesan, anchovies, focaccia croutons, Caesar dressing **9.50/17.95** (GFO)

Salmon fishcake wilted spinach, poached hen's egg, hollandaise **9.50 / 18.95**

Tuna poke bowl sushi rice, avocado, mango, radish, cucumber ribbons, green onions, edamame beans, Ponzu dressing & sesame seeds **9.50/ 17.95** (GFO/DF/VEO)

MAINS

Grilled Bavette steak (served rare or medium rare) truffle and parmesan fries, asparagus & chimichurri **17.95** (GFO/DFO)

Chicken breast wrapped in sage & Prosciutto garlic & herb crushed potatoes, heritage tomato salad, saffron aioli **15.95** (GF/DF)

Fillet Rossini fillet steak & seared Foie gras, potato & truffle rosti, braised shallots, wilted spinach, wild mushrooms & red wine jus. **34.95** (GF/DFO)

Beer – Battered Fish chips, garden peas, tartar, curry sauce & charred lemon **16.95** (DFO)

Stuffed aubergine with spinach & paneer cheese red lentil & coconut dhal **14.95** (GF/DFO/V/VEO)

Ras el Hanout marinated leg of lamb steak sweet potato, chickpea & red peppers tagine, saffron & pomegranate cous cous, crumbled feta **22.95** (GFO/DFO)

Confit Duck leg fricassee of pancetta lardons, fresh peas, baby gem lettuce & spring onions, Parmentier potatoes, mint & rosemary jus **18.95** (GF/DFO)

SIDES

Seasonal greens **3.95** (GF/DFO/V/VEO)

Truffle & parmesan skin on fries **4.50** (DFO/VO)

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

Char-grilled aubergine, courgette, stuffed peppers, olives & artichokes **5.50** (GF/DFO/V/VEO)

Datterini cherry tomatoes, rocket & parmesan salad, olive oil & aged balsamic **4.95**
(GF/DFO/VO/VEO)

Grilled asparagus, whipped ricotta, toasted almonds & chilli **5.50** (GF/DFO/V/VEO)

DF = dairy free **DFO** = dairy free optional

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

Dark chocolate Fondant Cappuccino ice cream, pistachio Dentelle **9.50 V**
(Please allow 10 min baking time)

Eton mess meringues, Chantilly cream, strawberries & raspberries,
white chocolate & raspberry ripple ice cream **8.95 GF/V**

Black forest Tiramisu Lady fingers, vanilla mascarpone, coffee & cherries **7.95 V**

Sticky toffee pudding, butterscotch sauce, rum & raisin ice cream **7.50 V**

Key lime pie whipped cream, lime zest, blackcurrant sorbet **7.50 V**

Affogato: Vanilla ice cream, honeycomb & espresso coffee **6.95 GF/V**

Selection of Movenpick & Kelly's Ice creams or sorbets 3 scoops **8.95 GF/V**
vanilla, Swiss chocolate, strawberry, Cappuccino, rum & raisin, white chocolate & raspberry ripple
lemon, raspberry, mango & passionfruit
Cheeseboard (see specials) **GFO/V**

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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