

# 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 **8.50** (GF/DFO)  
**Potato skins** black truffle & smoked cheddar custard, balsamic onions, chorizo crumb **8.50** (GFO/VO)  
**Seared Beef carpaccio** Datterini cherry tomatoes, shaved parmesan, rocket & aged Balsamic **12.95**  
(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 **9.95 / 19.95**

**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 Herefordshire sirloin steak** truffle & parmesan fries, asparagus & chimichurri **24.95**  
(GFO/DFO)

**Chicken breast wrapped in sage & Prosciutto** garlic & herb crushed potatoes, heritage tomato salad, saffron aioli **16.95** (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 **17.95** (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 **6.50** (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 **8.95 (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 **7.95 (V)**

**Key lime pie** whipped cream, lime zest, blackcurrant sorbet **7.95 (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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