

THE MALT SHOVEL AT BARSTON

SHARING

- Rustic breads:** *confit garlic, Nocellara olives, flavoured whipped butter & romesco* **7.50** (GFO/DFO/V)
Fish Board: *salmon Gravlax, smoked mackerel pate, Thai fish cakes, garlic & chilli shell on crevettes served with spicy tomato remoulade, dill & chive crème fraiche, lemon & ciabatta* **21.95** (GFO/DFO)

STARTERS

- Soup of the day** – see specials
Sambal chicken skewers *butternut squash & coconut puree, coriander* **8.50** (GF/DF)
Trio of Arancini: *beetroot & feta, pumpkin & sage, spinach, broccoli & cheese, tomato & garlic frito, rocket salad* **8.50** (DF/V/VE)
Lamb kidneys *ciabatta toast, wild mushrooms, crisp pancetta & port jus* **8.50** (GFO/DF)

STARTER or MAIN

- Autumn Panzanella salad** *pumpkin, beetroot, apple, pumpkin seeds, leaves & French dressing*
7.95/14.95 (GF/DF/V/VE)
Salmon fishcake *spinach, poached egg & hollandaise* **9.95/19.95**

MAINS

- Braised Shin of Beef** *creamed potato, button onions, beef dripping, honey & rosemary carrot, game sweet potato crisps, port jus* **19.95** (GFO/DFO)
Pan seared duck breast *honey & Dijon glaze, celeriac, kale & blackberry jus* **19.95** (GFO/DFO)
Beer-battered fish & chips *charred lemon, tartare, curry sauce, garden peas* **17.95** (DFO)
Pan fried Gnocchi *butternut squash, spinach, black truffle & wild mushroom cream* **16.95** (V)
Coq au vin: *braised chicken with potatoes, carrots, pancetta lardons & mushrooms in a rich red wine jus* **18.95** (GF)
Grilled 9oz sirloin steak *Café de Paris butter, roasted cherry vine tomatoes, fries & green beans* **30.95** (GFO/DFO)
Two-bone rack of lamb & braised lamb shoulder hot pot
Autumn roasted vegetables, red wine jus **23.95** (GF/DFO)

SUNDAY ROASTS – see sample specials menu

SIDES

- seasonal greens* **4.25** (GF/DFO/V/VEO)
skin on fries **3.95** (DF/V)
truffle fries & parmesan **4.50** (DFO/V)
Autumn roasted vegetables **4.50** (GF/DFO/V/VEO)
creamed potato **4.25** (GF/V)
cherry tomato, parmesan & mixed leaves with French dressing **5.50** (VEO/DFO)

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

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DESSERTS

- Orange and cardamon crème brûlée** *vanilla & cinnamon shortbread* **8.50** (GFO/V)
Spiced pumpkin tart *whipped mascarpone cream* **7.95** (V)
Dark chocolate profiteroles *filled with crème patisserie & hazelnut praline cream* **8.50** (V)
Pear & rum Bakewell tart *caramel sauce & crème fraiche* **8.50** (V)
Clotted cream rice pudding *Autumn fruits, honey & toasted granola* **8.95** (V/GFO)
Toffee apple brioche bread and butter pudding *vanilla custard* **8.50** (V)
Affagato: vanilla ice cream, chocolate fudge & espresso coffee **7.50** (GF/V)
Selection of Movenpick ice creams or sorbet **8.95** (GFO/V)
vanilla, Swiss chocolate, strawberry ice cream
lemon, raspberry & mango sorbet
Cheeseboard – see specials

PORT

- Krohn Ruby Port** 100ml **7.90**
Krohn Porto Colheita Vintage 2001 100ml **9.90**

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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