

THE MALT SHOVEL AT BARSTON

to start

- fresh soup of the day (v) £5.50
- tomato, red onion & feta salad (v) £5.50
- breaded brie with pear & apricot chutney (v) £6.50
- pork meat balls with “angel hair” pasta & tomato passata £6.50
- charred red pepper tartlette with Serrano ham, mozzarella & pine nut (v*) £6.50
- Jamaican spiced pork ribs with sweet corn & sugared mango £6.95
- smoked ham, fresh goats cheese & red onion tart tatin £6.95
- sautéed mushrooms, fried egg, tempura bacon & parmesan (v*) £6.95
- duck spring roll with mandarin & chilli sauce £8.95

start or main

- lamb kidneys, bacon & field mushrooms, jus & toast £6.95/£12.95
- butternut squash & sage tortelloni with glazed sabayon of tarragon & rocket £6.95/£12.95
- blackened chicken & smoked bacon Caesar salad £6.95/£12.95
- salmon fishcakes on spinach, fresh farm poached eggs & tarragon hollandaise £7.50/£13.95

main

- gnocchi with shiraz roasted tomatoes, basil, olives & rocket (v) £11.95
- Scottish liver, smoked bacon, mash, onion & wholegrain mustard jus £12.95
- Wellington of potato gratin topped with wild mushrooms & organic leaves (v) £13.50
- battered fish with fat chips, minted pea puree & sauce tartare £13.95
- steak & Ale pudding with garden peas £13.95
- Aberdeenshire rump steak with sweet potato chips £15.95
- randang - Malaysian spiced & slow roast beef in coconut milk, lemongrass, pickled ginger, spring onion & rice £15.95
- roast duck breast, sticky rice, Chinese greens & cherry hoi sin sauce £15.95
- venison with green beans, creamed mash & quince jus £16.50
- rack of lamb, gratin dauphinoise, courgette crisps, redcurrant & mint jus £17.50
- fillet steak with chorizo, Ox cheek marmalade & confit potato £20.95

side

- tomato, red onion & feta salad £5.50
- organic mixed leaves, herbs & lime dressing £3.50
- rocket, parmesan & aged balsamic £4.50
- carrots with honey & fennel £2.95
- green beans, shallots & parmesan £2.95
- mixed seasonal vegetables £2.95
- creamed nutmeg spinach £3.50
- homemade chips £2.95
- creamed mash potato £2.95
- battered new potatoes £2.95
- rustic fried potatoes, sour cream & paprika £2.95
- homemade chips & béarnaise £3.50
- garlic & herb butter ciabatta & slow roast garlic bulb £3.95*
- *with cheddar cheese £4.95

to end

raspberry Eton mess

gourmet truffles & petit fours

Madagascan vanilla panna cotta, warm rhubarb & pecan shortbread

profiteroles with Cointreau cream & dark chocolate sauce

pear, rum & raisin brioche bread & butter pudding with vanilla bean custard

banana, blackberry & almond sponge with white chocolate ice cream ~ *please allow 15 - 20mins*

selection of ice cream & sorbets

all £5.95 each

dark chocolate torte with crushed strawberries & honeycomb **£6.50**

English & European cheeses with grapes, celery, tomato & onion chutney & crisp bread

£7.00

Premier cheese board - quince jelly, grapes, celery, tomato & onion chutney & gourmet biscuits

£10.95

Gubbeen – *Irish with a delicate smoked aroma*

Comté AOC – *farm made French Artisan & aged*

Brie – *classic French pasteurised, soft & creamy*

Bosworth Ash – *Tamworth smooth goat's cheese, unpasteurised*

Morbier AOC – *French with a recognisable black line of vegetable charcoal running through the creamy centre*

(V*) = dish available vegetarian (V) = vegetarian dish

gluten & dairy free diets & nut allergies please ask for our Chef's advice

10% gratuity will be added to parties of 6 or more – thank you

Please allow 25 mins cooking period for main courses only – all our food is freshly prepared on the premises, which may result in slight delays at peak times, your patience is appreciated