

The Malthouse Kitchen

Lunch served daily from 11:45

Small Plates

TODAY'S SOUP served with a warm sourdough roll (v) £4.5

BAKED POTATO served with house slaw & your choice of filling

cheese & beans £6 (v) (gf) | spicy kidney beans £6 (ve) | tuna mayo £6.5 | bbq pulled pork + cheese £8

COCONUT CHICKEN GOUJONS free range chicken breast coated in coconut & panko breadcrumbs with sweet chilli dipping sauce and house slaw £6

Sandwiches, Wraps & Baps

All served with homemade slaw & crisps

BEEF BRISKET braised in beer & shredded, with wholegrain old hooky mustard & red onion marmalade in a sourdough roll £8

PULLED PORK in smoky hickory barbeque sauce & mozzarella cheese in a tortilla wrap £8

SHREDDED DUCK cucumber, spring onion & hoisin sauce in a soft tortilla wrap £8

BEER BATTERED COD in a brioche bun, with tartare sauce and mushy peas £7.5

FAJITA WRAP filled with spiced chickpeas, kidney beans, onions & peppers (ve) £6

TUNA MELT with mozzarella in toasted white or wholemeal bread £6.5

CHEESE & TOMATO TOASTIE with spring onion, & red onion marmalade (v) £6.5

Malthouse Favourites

STEAK & ALE PIE handmade shortcrust with local beef and old hooky beer. Served with mustard mash, braised red cabbage, seasonal greens & beer gravy £14

LAMB SHANK slow cooked in smoky bean chilli, served with mashed potatoes & red cabbage £14

MALTHOUSE BURGER local beef patty topped with hopped cheddar, barbeque sauce & beer battered onion rings. Served with burger relish, house slaw & chips £13

SAUSAGES & MASH local pork bangers made with hooky ale, served with mustard mash, seasonal greens, braised red cabbage & beer gravy £12.5

HUNTERS CHICKEN marinated in garlic & thyme, stacked with back bacon, hopped cheddar & hickory glaze. Served with house slaw, beer battered onion rings & chips £13

SWEET POTATO CURRY kidney beans & chickpeas in a creamy coconut sauce, served with basmati & wild rice (ve) (gf) £10

FISH & CHIPS fresh ironstone lager beer battered cod, chips, tartare sauce & mushy peas £12

EXTRAS

CHIPS £2.5 | BEER ONION RINGS £3 | MUSTARD MASH £2.5 | SLAW £2





Desserts

SCONE homemade with clotted cream & strawberry jam (v) £2.5

CARAMEL APPLE PIE served warm with homemade vanilla custard (v) £5

STOUT BROWNIE & ICE CREAM made with double stout, with vanilla ice cream, fresh strawberries, cream & white chocolate shards. (v) £5.5

STICKY TOFFEE PUDDING made with old hooky beer treacle sauce, with bourbon vanilla ice cream (v) £5.5



Cask Ale

CORE RANGE



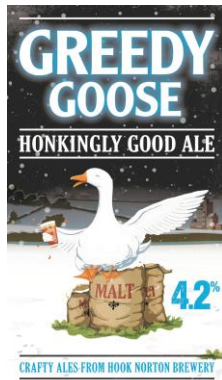
Hooky 3.5% Subtly balanced amber bitter, hoppy on the nose, malty on the palate



Hooky Gold 4.1% A very pale, crisp beer with a hoppy character



Old Hooky 4.6% A beautifully balanced beer, fruity, with a well-rounded body



NOVEMBER SEASONAL

GREEDY GOOSE (4.2% ABV)
Honkingly good ale! A delightfully full flavoured beer rich to the palate and displaying a rounded fruity aroma with hints of dark fruit.

See: Dark, copper-red
Smell: Blackcurrant, soft fruit
Taste: Rich, dry, nutty



Crafty Keg



Red Rye 4.7%
Fruity & aromatic



Merula Stout 4.2%
Smoky & rich



Hooky Original 4.8%
Medium dry & crisp



Cotswold Pale 4.4%
Pale, zesty & bitter



Ironstone 4.4%
Crisp, golden lager



Hooky Berry 4%
Blackberry & apple

Brewhouse

ARTISAN LOOSE LEAF TEA £2.5
FRESH AMERICANO £2.5
ESPRESSO £2.5
CAPPUCCINO / LATTE £2.95
FLAT WHITE £2.95
HOT CHOCOLATE & CREAM / MOCHA £2.95

Winter Warmers

COTSWOLD CREAM LIQUEUR LATTE £4
HAZELNUT HOT CHOCOLATE & CREAM £3.45
CINNAMON CAPPUCCINO £3.45
GINGERBREAD LATTE £3.45

