



## Small Plates

Have you seen our daily special jacket toppings!

**TODAY'S SOUP** topped with vegetable crisps & served with a warm sourdough roll (v) £4.5

**QUICHE OF THE WEEK** warm or cold, served with garnish & chutney £5

**PORK PIE** locally made award winning pie with chutney & beer mustard on the side £5

**PANCAKES & BACON** light and fluffy with local grilled back bacon & real maple syrup £5

**EGGS ROYALE** free range egg, english muffin, local smoked salmon & hollandaise sauce £8

**BAKED POTATO** served with house slaw & your choice of filling  
cheese & beans £6 (v) (gf) | prawn mayo £6 (gf) | tuna mayo £6.5 | bbq pulled pork & cheese £8

## Sandwiches, Wraps & Baps

All served with homemade slaw & crisps

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

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

**PRAWN COCKTAIL** open sourdough with tomato, cucumber and dressed mixed leafs £7

**BEER BATTERED COD** in a brioche bun, with tartare sauce and mushy peas £8

**THE VEGAN BAP** spicy lentil & mixed seed burger, tomato & pepper relish in a sourdough bun (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

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

**ALL DAY BREAKFAST** old hooky pork sausages, back bacon, free range egg, black pudding, hash brown, baked beans, tomato, mushroom & toast £13

**SEA BASS** seared & served with roasted root veg, mashed potato & béarnaise sauce (gf) £10

**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

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

**ROOT VEG SALAD** with butternut squash, peppers & onions mixed with cabbage & greens £8 (ve)

**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

**BELGIAN WAFFLE** with toffee sauce & salted caramel ice cream (v) £4

**APPLE & RHUBARB CRUMBLE** served warm with vanilla ice cream (v) £5

**STOUT BROWNIE & ICE CREAM** made with double stout, with salted caramel ice cream, fresh strawberries & cream (v) £5.5

**STICKY TOFFEE PUDDING** made with old hooky beer treacle sauce, with stem ginger ice cream (v) £5.5

## Cask Ale

### CLASSIC 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



### MARCH BREWERS CHOICE

#### OUTSIDE HALF 3.8% ABV

The perfect beer to keep you happily propped up at the bar.

**See:** Light amber

**Smell:** Malty fruit

**Taste:** Mellow, malty, bittersweet

**Hops:** Fuggles, Goldings, Challenger, Willamette

**Malts:** Pale, Crystal, Enzymic

## 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

THE MALTHOUSE KITCHEN

hooky.co.uk/book | 01608 730384 |

## X Ale

Old and New Worlds combine for a unique brew. We teamed up with New Zealand Craft Brewers the Yeastie Boys for this contemporary re-imagining of our 100 year old recipe.

**See:** Pale golden

**Smell:** Lime, satsuma, passion fruit

**Taste:** Dark fruit, spice, lemon zest

**Hops:** Bramling Cross, Motueka, Mandarina, US Cascade, Amarillo, Citra

**Malts:** Pale, HDP, Chevallier, Flaked Maize

