

Small Plates

BEEF YORKIES slow roasted & shredded brisket in old hooky gravy with horseradish £5.5

TODAYS SOUP with warm crusty bread & root veg crisps (v) £5

QUICHE OF THE WEEK served warm, with garnish & chutney (v) £5.25

PORK PIE local award winning pie with old hooky mustard on the side £5.25

SAUSAGE ROLL local butchers pork sausage roll with red onion jam & slaw £5

Sandwiches & Wraps

BEEF BRISKET braised in beer, with old hooky mustard & red onion jam in a crusty roll £7.25

PULLED PORK in smoky hickory barbeque sauce & mozzarella cheese in a tortilla wrap £7.25

BEER BATTERED COD in a brioche bun, with tartare sauce and mushy peas £7.25

VEGAN BAP lentil & mixed seed patty, tomato & pepper relish in a crusty roll (ve) £6.5

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

Jacket Spuds

Our jackets are served with homemade slaw, dressed salad and your choice of topping

CHEESE & BEANS (V) (GF) £6

THREE BEAN CHILLI (VE) £6

TUNA MAYO (GF) £6.5

BBQ PULLED PORK & CHEESE £7.5

Handmade Pies

Handmade shortcrust pastry pies, wholegrain mustard mash, braised red cabbage, seasonal vegetables & gravy

STEAK & HOOKY £13

CHICKEN & HAM £13

CHEESE, POTATO & ONION £10 (v)



All Day Brunch

BUTTERMILK PANCAKES local grilled back bacon & real maple syrup £6

EGGS BENEDICT poached egg, english muffin, local back bacon & hollandaise £8

EGGS ROYALE poached egg, english muffin & hollandaise with scottish salmon, locally smoked in brick kilns in the cotswolds £9

ALL DAY BREAKFAST hooky pork sausages, back bacon, free range egg, black pudding, hash brown, baked beans, tomato, mushroom & toast £12.5

Malthouse Favourites

PENNE PASTA homemade in a roasted tomato sauce, with sweet peppers and mushrooms. Served with toasted ciabatta (ve) £10

SAUSAGES & MASH local pork bangers made with hooky ale, served with mustard mash, seasonal greens, red cabbage & beer gravy £11

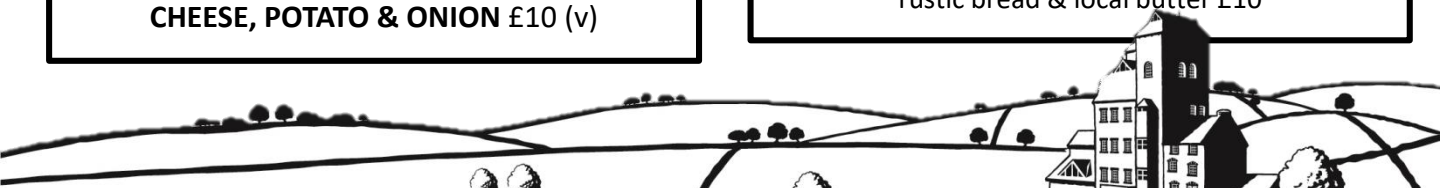
FISH & CHIPS fresh ironstone lager beer battered cod, seasoned chips, tartare & mushy peas £12

MALTHOUSE BURGER local beef topped with mustard cheddar, barbeque sauce & beer battered onion rings. Served with relish, slaw & chips £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 £12.5

Draymans Dinner

Perfect with a pint, your choice of hopped cheddar & old hooky mustard cheese or hand carved local gammon with homemade slaw, pickled onion, cornichon, red onion marmalade, dressed salad, rustic bread & local butter £10





Desserts

SCONE homemade with clotted cream & strawberry jam (v) £3

STOUT BROWNIE & ICE CREAM made with double stout, with vanilla ice cream, fresh strawberries & cream (v) £6

CHOCOLATE HONEYCOMB CHEESECAKE with vanilla ice cream £5.5

STICKY TOFFEE PUDDING old hooky treacle sauce & clotted cream vanilla ice cream (v) £6



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

Celebration Brews

171 YEARS OF BEER AND BREWING ALES & STOUT



171 Strong Ale 7.1%

A dark red robust beer, fruity, full bodied with a hint of spice



171 Gold 7.1%

Golden on the eye, a light fruit aroma combines with subtle flavours of orange and grapefruit.



171 Coffee Stout 7.1%

Creamy and complex, experience the smell of espresso and chocolate and taste the infused cold pressed java beans from the Cotswold Coffee Co

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 4.0%
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 |

171 Years

“We started the idea of brewing some anniversary beers a few years ago, when on a whim as we were 167 years old, we decided to brew 1 beer at 6.7%. This was based on the iconic Old Hooky recipe, but brewed to a much higher strength. This year we have seen unprecedented challenges, with the Brewery and pubs facing the biggest threat in their entire history. At 7.1% alcohol, these are beers to share, to enjoy and to respect.”



J W Clarke – Gentleman brewer and great great grandson of John Harris, founder of Hook Norton Brewery