

The Malthouse Kitchen

Lunch served daily from 11:45

Small Plates

POTATO SKINS deep filled with old hooky mustard cheddar & bacon £6.5
or with spring onion, tomato & mozzarella (v) £6

COCONUT CHICKEN free range chicken breast goujons coated in coconut & panko breadcrumbs £6.5

NACHOS topped with mozzarella, tangy salsa, guacamole & jalapenos (v) (gf) £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 £7.5

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

CHEESE & TOMATO TOASTIE with spring onion, & red onion marmalade (v) £6

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 mayo, house slaw & fries £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 & fries £13

HAM, EGG & CHIPS hand carved gammon cooked in hooky ale & glazed in honey. Served with free range egg, piccalilli & fries £12

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

EXTRAS

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





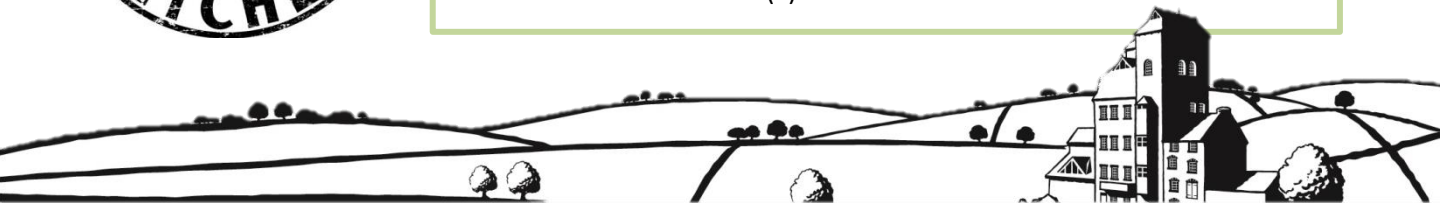
Desserts

SCONE homemade with clotted cream & strawberry jam (v) £3.00

ICE CREAM 2 scoops of bourbon vanilla ice cream with sauce (v) (gf) £2.5

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

STICKY TOFFEE PUDDING made with old hooky beer treacle sauce, with bourbon vanilla ice cream (v) £6



Cask Ale

CORE RANGE



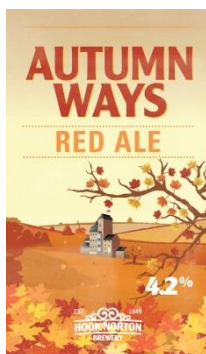
Hooky 3.5% Subtly balanced amber bitter, hoppy on the nose, malty on the palate



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



SEPTEMBER SEASONAL

Autumn Ways 4.2%
The nights are drawing in so time to find the nearest fire and settle down with this warming ale.

Style: Red Ale
See: Rich Red
Smell: Dark fruits
Taste: Rich fruit, citrus



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

Artisan Spirits

We have selection of local artisan spirits from Oxfordshire & the surrounding counties

