



Small Plates

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

PORK PIE locally made award winning pie with piccalilli & beer mustard on the side £5.25

SOUP OF THE DAY served with warm sourdough (ve) £5

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

PANCAKES & BACON light and fluffy with local grilled back bacon & real maple syrup £5.25

Sandwiches, Wraps & Baps

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

THE VEGAN BAP spicy lentil & mixed seed burger, tomato & pepper relish in a sourdough bun (ve) £6.5

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

Malthouse Favourites

STEAK & ALE PIE handmade shortcrust with local beef and old hooky beer. Served with mustard mashed potatoes, braised red cabbage, seasonal greens & beer gravy £13

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

HAM, EGG & CHIPS hand carved gammon cooked in hooky ale & honey. Served with free range egg, piccalilli & seasoned chips £11.5

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

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

CAULIFLOWER CHEESE TART in shortcrust pastry, served with dressed leaves & coleslaw (v) £11

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

EXTRAS

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





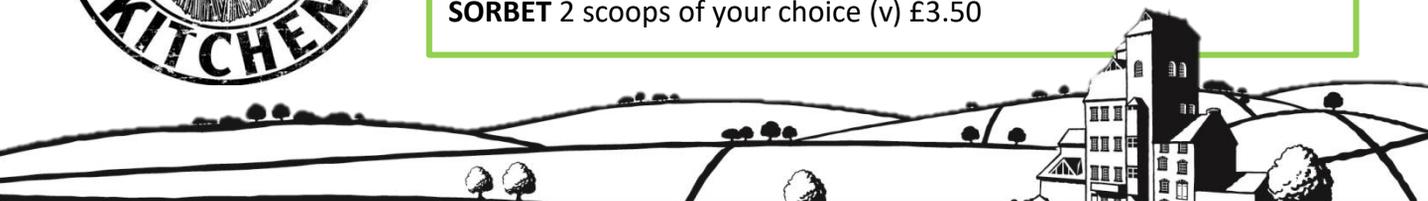
Desserts

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) £5.5

CHOCOLATE HONEYCOMB CHEESECAKE with vanilla ice cream £5.5

SORBET 2 scoops of your choice (v) £3.50



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

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

THE MALTHOUSE KITCHEN

hooky.co.uk/book | 01608 730384 |