

The Malthouse Kitchen

Small Plates

POTATO SKINS deep filled with old hooky mustard cheddar & bacon £6.5

BAKED HOPPED MUSHROOMS garlic button mushrooms in a creamy hopped cheddar sauce, with toasted bread (v) £6.5

NACHOS topped with mozzarella, tangy salsa, guacamole & jalapenos (v) (gf) £6

Sandwiches & Wraps

BEEF BRISKET braised in beer & shredded, with wholegrain old hooky mustard & red onion marmalade in a sourdough roll £7.5

PULLED PORK in smoky hickory barbeque sauce & mozzarella cheese in a tortilla wrap £7.5

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

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

Vegetarian & Fish

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

ADD ON free range chicken breast £3

CHEESE, LEEK & POTATO TART in shortcrust pastry, served with dressed leaves & buttered new potatoes (v) £11

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

OVEN BAKED COD drizzled in white wine sauce on a bed of roasted peppers, butternut squash & carrots, served with creamy mashed potatoes (gf) £12

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 rang egg, piccalilli & fries £12

Sides

FRIES £2.5

BEER ONION RINGS £3.5

MUSTARD MASH £2.50

ROOT VEG £2.5

GARLIC BREAD £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

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

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

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