

THE MALTHOUSE KITCHEN

HOMEMADE SOUP with crusty roll & root vegetable crisps (v) £7.5

GARLIC BUTTER ASPARAGUS lightly beer battered with a garlic butter glaze £6

WARM QUICHE made locally with dressed salad & chutney (v) £9

LOADED NACHOS stacks of tortilla & jalapenos, cheese, topped with tangy tomato & red pepper salsa & guacamole (gf) (v) £8.25

add BBQ pulled pork £3.5 add three bean chilli (ve) £3.5

BEER BANGERS pork chipolatas made with hooky beer, in sticky honey & mustard glaze (gf) £7

GOATS CHEESE FRITTER with salad and sticky red onion marmalade (v) £8.8

BEETROOT FALAFEL WRAP handmade spiced falafels, roasted onions, peppers and beetroot puree, served with & tortilla crisps. (ve) £9.5

PULLED PORK smoky hickory barbeque sauce & mozzarella cheese in a tortilla wrap £11

CRUSTY CHICKEN CLUB chicken, streaky bacon, emmental cheese, peppered mayo, on a bed lettuce & tomato, served in a crusty roll £11

TUNA MELT with mozzarella in toasted in sourdough £9.5

JACKET POTATO served with homemade slaw, dressed salad and your choice of topping
three bean chilli (ve) £10 cheese & beans (v) (gf) £9 tuna mayo (gf) £9.5 bbq pulled pork & cheese £11

BEEF CASSEROLE slow cooked beef shoulder & root veg in red wine, with a puff pastry top, mashed potatoes & veg £18

1/2 ROAST CHICKEN slow roasted in our house marinade, with garlic buttered corn, house slaw, fries & peri dip £17

PIE OF THE DAY shortcrust pastry, served with wholegrain mustard mash, braised red cabbage, seasonal vegetables & gravy £17

CHEESE & BROCCOLI PIE served with fries, seasonal vegetables & gravy (v) £16

HAM, EGG & CHIPS hand carved gammon braised in Hooky beer & honey. Served with free-range egg, pineapple, piccalilli & seasoned fries (gf) £14

FISH & CHIPS Ironstone lager beer battered haddock, fries, tartare & mushy peas £17

BREWERY BURGER local 6oz beef topped with Emmental cheese, grilled back bacon, sticky stout red onion jam & beer battered onion rings. Served with slaw & fries £16.5

DRAYMANS DINNER old hooky mustard cheddar, hand carved beer gammon or a mix of both, with homemade slaw, mixed salad leaves pickled onion, cornichon, red onion marmalade, wholegrain mustard & crusty roll £15

SCONE homemade with clotted cream & strawberry jam (v) £5.5

STOUT BROWNIE & ICE CREAM made with double stout, vanilla ice cream, strawberries & cream (v) £9

STICKY TOFFEE PUDDING homemade with hooky ale, vanilla ice cream & beer treacle sauce (v) £8.8

HOT FUDGE SUNDAE brownie, vanilla ice cream & toffee sauce with fresh cream, cherry & wafer (v) £8.5

HONEYCOMB CHEESECAKE homemade with a biscuit base, honeycomb, toffee & vanilla ice cream (v) £8.5