

◦ THE MALT SHOVEL ◦

AT BARSTON

Festive Menu

STARTERS

Soup of the day

BBQ braised pulled pork hash (GF)

potato rosti, English cheddar, sour cream & spring onions

Smoked salmon & Devon crab roulade (GF)

watercress mayonnaise & caviar

Wild mushroom, black truffle & Taleggio arancini (DFO/V/VEO)

grated parmesan & roast garlic aioli

Tom yum consomme (supp £4) (GF/DF)

king prawns, oyster mushrooms, brown shrimp, chilli & coriander

MAINS

Roast breast of turkey (GFO/DFO)

braised leg, goose fat potatoes, brussels sprouts, honey roast roots,
chestnut stuffing, pigs in blankets & turkey gravy

Braised beef bourguignon (GF/DFO)

pearl onions, pancetta, mushrooms & carrots, wholegrain mustard & parsley creamed potato

Miso mushroom, butternut squash & chestnut wellington (DFO/V/VEO)

honey roast roots, creamed potato & red wine jus

Medallions of monkfish (GF/DF)

Thai red curry, sticky jasmine rice, red pepper, bok choy, mangetout,
spring onions & chilli

Grilled 8oz Herefordshire sirloin steak (supp £6) (GFO/DFO)

chunky chips, tomato, watercress, grated horseradish & Cafe de Paris butter

SIDES

Brussel sprouts, pancetta & chestnuts £5

Pigs in blankets, honey & wholegrain mustard £5

DESSERTS

Christmas spiced sticky date pudding (V)

rum & raisin gelato

Warm cherry bakewell tart (V)

cherry gel & Creme anglaise

chocolate truffle torte (V)

chantilly & poached strawberries

Honey & greek yogurt panna cotta (GF)

passionfruit curd & lime scented meringue

Cheeseboard (supp £5)

Available from 27th November - 23rd December Monday - Saturday

Lunch: 2 courses - £35 3 courses £42 - Dinner 3 courses - £42

PARTIES OF 10 & OVER MUST DINE FROM OUR FESTIVE MENU