THE MALT SHOVEL
AT BARSTON

STARTERS

Baked rustic breads (GFO/DFO)
confit garlic, hot chilli & peanut rayu butter, sundried tomato & chopped herbs **10**

Ham hock terrine (GFO/DF)
homemade piccalilli, pickled shallot rings & ciabatta crostini **10**

Pan-fried crab cakes (DF)
sauteed peppers, sweetcorn & chipotle remoulade sauce **13**

Baked garlic mushrooms (GFO/V)
Pinot Grigio cream & toasted focaccia **10**

Panko fried camembert wedges (V)
spiced pear & cranberry chutney **9.50**

Potted mackerel (GFO)
clarified butter, crispy capers, celeriac & horseradish remoulade, crispbread **10.50**

Lamb seekh kebab (GFO/DFO)
homemade naan bread, whipped feta, dill pickled
red onions, cucumber, hot green chutney **13**

MAINS

Braised shin of beef (GFO/DF)
paprika, peppers & potato goulash, bread dumplings **24**

Chimichurri marinated flat iron steak (GF/DFO) (served rare or medium rare)
spiced potato wedges, roasted cherry vine tomatoes, rocket & parmesan salad **28.50**

Pan-fried chicken supreme (GF/DFO)
parmentier potatoes, chargrilled courgette, peppadew pepper & carrot puree **23**

Thai massaman curry (GF/DF/V/VE)
jasmine rice, bok choi, toasted cashew nuts & sweet potato **19.50**

Beer-battered fish & rustic chips (DF)
mushy peas, lemon & chipotle remoulade **22.50**

Basil marinated lamb rump (GFO/DFO)
dauphinoise potato, pancetta & peas, pomegranate molasses red wine jus **29**

Confit duck leg (DF)
onion seed & cumin spiced potato pancake,
braised red cabbage & apple, red wine jus **22.50**

SIDES

Rustic fries **5** (DF/V)
Braised red cabbage **5.50** (GF/DF/V/VE)
Seasonal greens **6** (GF/DFO/V/VEO)
Cherry tomato, rocket, parmesan, olive oil & aged balsamic **6.50** (GF/DFO/V/VEO)
Dauphinoise potato **5** (GF/V)

DF: dairy free DFO: dairy free option VE/V/VO: vegan/vegetarian/vegetarian optional
GF: gluten free GFO: gluten free optional

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DESSERTS

Dark chocolate custard tart (V)
blood orange sorbet, orange gel & cocoa nibs **9.50**

Winter berry & apple crumble (GFO/DFO/V/VEO)
vanilla bean custard **9.50**

Vanilla & Baileys cheesecake (V)
coffee gelato **9.50**

White chocolate & pistachio creme brulee (GFO/V)
cardamon shortbread **9.50**

Spiced sticky date pudding (V)
butterscotch sauce & cinnamon gelato **9.50**

Affagato vanilla gelato, pumpkin spiced biscotti, espresso coffee **8.50** (GFO/V)

Add a liquor **3**

Selection of gelato's & sorbets 9 (GFO/V/VEO)

Cheeseboard *see specials*

Add a port

Krohn Ruby Port 100ml 8.50

Quinta do Retiro Novo 2004, DOC Porto 100ml 11.25

DESSERT COCKTAILS

Little Miss Meringue limoncello, absolute vanilla vodka & lemon **12**

Espresso Martini Absolut vanilla, Kahlua & espresso **12**

French Martini Absolut vodka, pineapple juice & Chambord **12**

Snowball advocaat, lemonade, fresh lime juice & sour cherries **12**

DESSERT WINE

Sauternes Les Garonelles Lucien Lurton France 2020 12.5%

7.95 100 ml / 25.00 375 ml btl

TEAS & COFFEES

Cappuccino **4.25**
Latte **4.25**
Flat white **4.25**
Americano **4.25**
Hot chocolate **4.25**
Espresso **2.95 / 3.95**
Macchiato **2.95 / 3.95**
Floater **4.95**
Liqueur Coffee **9.25**
Tea **3.50**
Flavoured **3.75**
Fruit teas **3.75**

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Please allow around 40-minute wait for food during busy periods.
A discretionary service charge of 10% (all of which is distributed evenly to staff) will be added to your bill.