



## Sunday Menu

### Bar Snacks

**Black Pudding Scotch Egg**, piccalilli **10**   **Onion Bhaji**, mango chutney **6**   **Gordal Olives Picante** **Ve 6**  
**Sourdough**, burnt Leek Butter **V 5**   **Rioja Glazed Baby Chorizo** **11**

### Appetisers

**Baked Goats Cheese**, honey glazed roast fig, chilli jam **V 8.5**  
**Double Prawn Cocktail**, Marie Rose with cognac, avocado, pomegranate, bread & butter **11**  
**Smoked Salmon & Mackerel Terrine**, bloomer, gherkin ketchup, cucumber pickle **9**  
**Beetroot Hummus**, toasted pumpkin seeds, Arbequina EVOO, pomegranate, flatbread **Ve 7.5**  
**Soup of the Day**, bread, Netherend farm butter **V 7.5**

### Mains

Roasts all served with Yorkshire pudding, apricot & pork stuffing, seasonal greens, honey & mustard glazed carrot, balsamic roasted shallot, as many roast potatoes and as much gravy as you like  
**Three Meat Medley**, hand carved beef, pork, chicken, two Yorkshire puddings & crackling **25**  
**Salt Roasted Loin of Pork**, crackling **19.5**  
**Boneless Leg of Lamb**, roasted 'pink' **24.5**  
**Slow Roast Chicken Supreme**, roasted on the bone **21**  
**Top Rump of Beef**, roasted 'pink' **22.5**  
**Puy Lentil & Cashew Nut Roast**, vegan sage gravy **V 17**  
**Beer Battered line caught Haddock & Chips**, minted crushed peas, extra pickley tartare sauce **18.5**

### Salads

**Seared Tuna Niçoise**, soft boiled egg, green beans, olives, potatoes, parsley, lemon & garlic dressing **19**  
**Crispy Chilli Beef**, chopped Asian salad, coriander & red chilli, sweet chilli, mirin & soy dressing **19**  
**Pan Roast Salmon Fillet**, salsa verde, potato, celery & crispy ham salad, olive oil & herb dressing **22**  
**Caesar Salad**, crunchy lettuce, croutons, creamy dressing (add chicken & crispy ham +4) **V 14**

### Sides

**Skinny Fries** **VE 4**   **Braised Spiced Red Cabbage in cider** **5**  
**Beetroot in bechamel** **4**   **Pigs in Blankets** **6**  
**Triple Cooked Chips**, rosemary salt **VE 4.5**   **Green Salad**, lemon & garlic dressing **V 4**  
**Spinach** with cream & nutmeg **4.5**   **Cauliflower Cheese** **6**

# The Square & Compass

## Desserts

- Valrhona Chocolate Mousse**, Chantilly cream, peanut brittle **5**  
**Lemon Panna Cotta Tart**, toasted pistachio, crème fraîche **7.5**  
**Yorkshire Flatcap Brie & Lilibet Blue Cheese**, chilli jam, grapes, crackers **9**  
**Chocolate Brownie**, brandy chocolate sauce, salted caramel ice cream **8.5**  
**Yorvale Ice Cream & Sorbets**, choose 3 scoops from 7 flavours **6.5**  
**#Rhubarb & Bramley Apple Crumble**, crunchy oat topping, ice cream **10**  
**Yorkshire Affogato**, Filey Bay Whisky Cream, Lonton coffee, Yorvale vanilla ice cream **9**  
**Hot Drink & Mini Brownie**, choice of hot drink **8**

*#£1 donation to The Being Bel Trust from each crumble,  
which supports Bel Young who broke her neck in 2010, aged 8 years old and is paralysed from the neck down.  
The trust was set up to help pay for special equipment and treatment vital to her future*

**V** - Vegetarian    **VE** - Vegan

## BBQ on the Terrace from Saturday 19<sup>th</sup> April

Scheduled to run Thursday to Sunday, midday to sunset, our cage barbeque menu will take centre stage on the terrace this summer.

Every Friday we will check the following weeks Met Office forecast. Look out for our emails and website pop-ups, to find out which days we will be running our BBQ Menu of Seafood, Skewers, Salads and Prime Cuts.

As always, choose your BBQ dishes from the menu at the table and our pitmaster will prepare your plate. Because the BBQ and the main kitchen will operate separately, the BBQ dishes may arrive at different times to the kitchen items, however we will always endeavour to deliver your food at the same time.

## Breakfast

Open from 10am daily for Bacon & Sausage Sandwiches. And Monday to Saturday we dust off our whites early to serve up our new Breakfast Menu from 10am, using prime bacon and sausages from Sykes House farm.

## We source most of our ingredients from local Yorkshire importers including:

Cheese - Cryer & Stott, Allerton Bywater, Ice Cream - Yorvale, Acaster Malbis, Seafood - My Fish Company,  
Pork - West Moor Farm, Easingwold, Butchery - Sykes House Farm, Wetherby, Coffee - Lonton Coffee Co

## Weddings, Events & Special Occasions

Get in touch with our wedding & events planner, Georgia to start the planning process today:  
[contact@malvern-events.com](mailto:contact@malvern-events.com) / 07719 532079

## Service Charge

We add a discretionary 10% service charge to all tables, 100% of gratuities go to our team

## Allergens & Special Requests

Please alert us to any allergies or dietary requirement information on arrival, full allergen matrix can be provided