

Main Menu

Available Monday - Saturday from 12noon

Nibbles

Baby Chorizo, honey & red wine reduction, bloomer 10
Warm Cumberland Sausage Roll, caramelised red onion chutney 6
Onion Bhajis, mango chutney, mustard seeds Ve 6
Gordal Olives Picante & Focaccia, pitted queen olives with chilli, aged balsamic, Arbequina EVO Ve 10

To Share

Charcuterie Board, Serrano Ham, Milano Salami, shaved parmesan, pickles, roast peppers, olives, focaccia 19
Baked Paysan Breton Camembert, hot honey, toasted focaccia, candied walnuts, red onion chutney V 16
Fritto Misto, tempura black tiger prawns & anchovies, lemon sole goujons, crispy squid, saffron aioli,
cauliflower, courgettes, tartare sauce 23

Appetisers

Gambas Pil Pil, king prawns, shaved garlic, smoked paprika, red chilli, focaccia 10.5

Sundried Tomato & Oregano Arancini, saffron aioli, parmesan V 9

Game Terrine, warm focaccia, spiced beetroot chutney 10

Moules, Shetland Mussels, cream, white wine and shallot sauce, focaccia 9.5/17

Double Prawn Cocktail, Marie Rose with cognac, avocado, pomegranate, bread & butter 11

Croquetas, Yellison Farm Goats cheese, chilli jam, candied walnuts V 11.5

Sweet Potato & Coconut Soup, rosemary and cumin infused coconut milk, chilli oil, focaccia Ve 7

Mains

Spicy Chorizo & King Prawn Linguine, white wine & blistered cherry tomatoes, with a kick of red chilli 20 Line Caught Beer Battered Haddock & Chips, triple cooked chips, minty mushy peas, house tartare 18.5 Garden Burger, spiced broad bean, pea & spinach burger, brioche, fries, pickles, mango chutney Ve 16 Sweet Potato & Peanut Curry, spinach, coconut milk, jasmine rice (add chicken 4.0, King Prawns 5.0) Ve 17 Fish Pie, haddock, smoked salmon, prawns, cheesy mash, tenderstem broccoli & rainbow chard 22

Meat & Game

Pan Roast Partridge, smoky bacon, Dijon mustard, white wine & cream, tarragon, chard & broccoli 22
Pheasant Ruby, coconut & chickpeas, sweet potato and peanuts, coriander, kalonji seed naan 20
Wild Highland Venison, Yarm Sloe Gin and Black Garlic Pie, champ mash, balsamic onion gravy 19
8oz Rib Eye, skin on fries, confit tomato, mushroom, (add pan roast king prawns +5.0) 29
Choose a sauce: Salsa Verde, Green Peppercorn, Shrimp Butter
Beef Burger, 8oz chuck & brisket patties, MontereyJack, brioche, fries, chilli jam mayo (add bacon +1.75) 18.5

Salads

Crispy Chilli Beef, chopped Asian salad, coriander & red chilli, sweet chilli, mirin & soy dressing 19
Chargrilled Chicken Caesar, crunchy gem lettuce, croutons, creamy dressing, crispy ham 16.5
Buddha Bowl, hummus, avocado, pumpkin seed, chopped salad, pomegranate,
feta (add grilled chicken or halloumi £4) V 14

Many of our dishes can be made meat free - feel free to ask if your favourite dish can be adjusted

Light Bites - Served 12-5pm

Wild Mushrooms on Toasted Bloomer, miso butter V 12

Avocado & Halloumi, peas, pumpkin seeds, grilled flatbread V 14

Add bacon 1.75 or a poached egg 1.0

Steak Sandwich, horseradish creme fraiche, rocket, veal jus, fries or salad 16 Smoked Haddock & Cheese Fishcake, lemon buttered tenderstem broccoli, poached egg 13

Pizzas

Thin & crisp sourdough, San Marzano tomato sauce, mozzarella Margherita, mozzarella, fresh basil **V 14**

Additional pizza toppings

Milano Salami, Chicken, Serrano Ham, Blue Cheese, chilli jam **+2.0 each**Mushrooms, Red Onion, Tomato, Red Peppers **+1.0 each**

Sides

Skinny Fries VE 4
Triple Cooked Chips, rosemary salt VE 4
Buttered New Potatoes V 5
Braised, Spiced Red Cabbage Ve 3

Tenderstem Broccoli, garlic & hazelnut pesto, chilli flakes Ve 3.5 Green Salad, avocado & cucumber, lemon & garlic dressing Ve 4

Puddings

*Apple & Berry Crumble, Bramley apples, forest fruits, crunchy oat topping, vanilla ice cream 8.5

Valrhona Chocolate Mousse, Chantilly cream, peanut brittle 5

Sticky Stem Ginger Pudding, clotted cream ice cream 10

Chocolate Brownie, brandy chocolate sauce, salted caramel ice cream 8

Ice Cream & Sorbets, choose 3 scoops from 7 flavours 6.5

Yorkshire Flatcap Brie & Lilibet Blue, chilli jam, grapes, crackers 8

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

Breakfast

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

Sundays

Our menu includes chicken, pork, lamb & beef roasts as salads & fish dishes

Weddings, Events & Special Occasions

Get in touch with our wedding & events planner, Georgia to start the planning process today: $contact@malvern-events.com\,/\,\,07719\,\,532079$

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