

# **Sunday Menu**

### Nibbles

Baby Chorizo, honey & red wine reduction 10 Onion Bhajis, mango chutney, mustard seeds Ve 6
Warm Cumberland Sausage Roll, caramelised red onion chutney 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, toast, spiced beetroot chutney 10
Moules, Shetland Mussels, cream, white wine and shallot sauce, focaccia 9.5
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

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, house tartare sauce 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 £3) V 14

#### **Sides**

Skinny Fries VE 4

Beetroot in bechamel 4

Pigs in Blankets 6

Triple Cooked Chips, rosemary salt VE 4.5

Spinach with cream & nutmeg 4.5

Braised Spiced Red Cabbage in cider 5

Pigs in Blankets 6

Green Salad, lemon & garlic dressing V 4

Cauliflower Cheese 6



#### **Desserts**

\*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

V - Vegetarian VE - Vegan

#### **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 / 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