

Available Monday - Saturday from 12 noon

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, focaccia, spiced beetroot chutney 10 Moules, Shetland mussels, cream, white wine & shallot sauce, focaccia 9.5 Make it a main course 17

Double Prawn Cocktail, Marie Rose with cognac, avocado, pomegranate, bloomer 11 Croquetas, Yellison Farm goat's cheese, chilli jam, candied walnuts V 11.5 Sweet Potato & Coconut Soup, rosemary & cumin infused coconut milk, chilli oil, focaccia Ve 7

Mains

Spicy Chorizo & King Prawn Linguine, white wine, blistered cherry tomatoes and red chilli 20 Line Caught Beer Battered Haddock & Chips, triple cooked chips, minty mushy peas, house tartare 18 Garden Burger, spiced broad bean, pea and 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 and rainbow chard 22

Meat & Game

Pan Roast Partridge, smoky bacon, Dijon mustard, white wine and cream, tarragon, chard & broccoli 19.5 Pheasant Ruby, coconut milk, chickpeas, sweet potato, peanuts, coriander, kalonji seed naan 20 Wild Highland Venison Pie, Yarm sloe gin and black garlic sauce, champ mash, balsamic onion gravy 19 8oz Rib Eye Steak, 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, Monterey Jack, brioche, fries, chilli jam mayo (add bacon +1.75) 18

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 +4.0/halloumi +4.0) V 14

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

Pizzas

Margherita, thin & crisp sourdough, San Marzano tomato sauce, 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

Sandwiches and Light Bites - served 12-5pm

Wild Mushrooms on Toasted Bloomer, miso butter (add bacon +1.75/poached egg +1.0) V 12

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

(add bacon +1.75/poached egg +1.0)

Steak Sandwich, horseradish crème fraîche, rocket, veal jus, with fries or salad **16 Smoked Haddock & Cheese Fishcake**, lemon-buttered tenderstem broccoli, poached egg **13**

Sides

Skinny Fries Ve 4
Triple Cooked Chips, rosemary salt Ve 4.5
Buttered New Potatoes V 5
Spiced Red Cabbage, braised in cider Ve 3

Tenderstem Broccoli, salsa verde Ve 3.5 Green Salad, avocado & cucumber, lemon & garlic dressing Ve 4

Puddings

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

Valrhona Chocolate Mousse, Chantilly cream, peanut brittle 5

Sticky Stem Ginger Pudding, Yorvale clotted cream ice cream 10

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

Yorvale 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 CrumBel.
This 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 fund special equipment and treatment vital to her future.

Breakfast

Monday to Saturday, full Breakfast Menu served from 10am, all sourced from Sykes House Farm. Open from 10am Sunday for bacon & sausage sandwiches.

Sundays

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

Specials

We offer a selection of seasonal specials along side our a la carte menu, please ask a member of the team for more information.

We source most of our ingredients from Yorkshire suppliers 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

Let us take care of your special day. Contact our wedding & events planner, Georgia to start the planning process: 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. A full allergen matrix can be provided.

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

V - Vegetarian Ve - Vegan

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