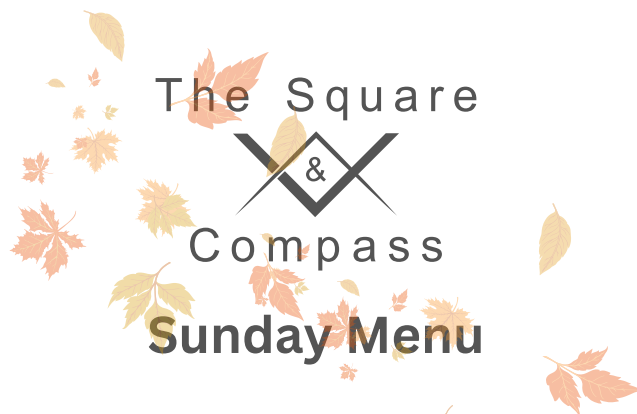




Nibbles

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**

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**

Main Courses and Salads

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 **27**

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**

Line Caught Beer Battered Haddock & Chips, triple cooked chips, minty mushy peas, house tartare **18**

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**

Sides

Skinny Fries **Ve 4**

Beetroot in bechamel **4**

Triple Cooked Chips, rosemary salt **Ve 4.5**

Cauliflower Cheese **6**

Spinach with cream & nutmeg **4.5**

Spiced Red Cabbage, braised in cider **3**

Pigs in Blankets **6**

Green Salad, avocado & cucumber, lemon & garlic dressing **Ve 4**

Rigton Hill, North Rigton, LS17 0DJ

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Puddings

- Caramelised Banana Split**, Swiss chocolate sauce, Chantilly cream, ice cream **9**
***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.

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