

Autumn/ Winter Menu 2019

The Malt

Aston on Trent

-STARTERS-

Bowl of homemade soup, warm sourdough and butter. (v) 5

Japanese tempura prawns and salt pepper squid, mixed leaves, sweet chilli mayo & lemon. 6

Crispy buttermilk chicken thigh, Mixed leaf, sriracha mayo. 5.50

Ham hock, caper & parsley terrine, whisky marmalade glaze with a toasted croute & red onion jam. 5.45

Garlic mushrooms on handmade sourdough, light crème fraiche sauce. (v) 5.20

Juicy Burgers

Classic Shack- 6oz beef patty, Monterey Jack, baby gem, streaky bacon, tomato with sliced pickles, brioche bun, homemade burger sauce and seasoned skinny fries. 10

Crispy Chicken Katsu-spice seasoned chicken breast in a crispy crumb, baby gem and tomato with red onion, brioche bun, katsu curry sauce, mango salsa & fat chips. 10.50

Check out our daily
changing
specials board for even
more choice!

-SHARERS-

Oven baked camembert. Drizzle of honey & sticky fig, grilled sourdough and red onion chutney. (v)12

The Malt's Party Chips. Dusted with fajita seasoning, cheddar sauce, sour cream, jalapenos, spring onions and parsley, topped with salsa. (v)10

-SIDES-

Fat or Skinny fries. 2

Cheese drenched chips. 4

Bread & butter. 1.5

Beer batter onion rings.3

Peppercorn / blue cheese sauce 2.50

Artisan garlic sourdough.3

Halloumi fries. 5

Garlic green beans & tender kale.3

-DESSERTS all only 5.50-

Crunchie Madness- salted caramel & honeycomb ice cream, crushed meringue, cream, crumbled crunchie.

Apple & blackberry crumble, jug of pouring cream or hot vanilla custard.

-00-

Selection of ice creams & sorbets are available-ask for today's flavours. 1.20 a scoop

Ask your server for our
dessert board!

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-21 DAY DRY AGED STEAKS-

All served with fat chips, garden peas, onion ring, roast tomato & thyme, pea shoots.

8oz square cut rump. 12

10oz flat iron. 14

Check out the specials board for more...

-HOMEMADE CURRIES-

All served with steamed rice.

Cod, hake & salmon in an authentic Thai sauce made with fresh chillies, coconut milk, coriander and pickled ginger. (g/f) 12

Chicken tikka masala, mango chutney freshly cooked poppadum & naan bread. (g/f) 11.25/ 6.25

-FISH DISHES-

Fish and chips. Our 10oz hand battered fish with fat chips, garden or mushy peas, homemade tartare and lemon. 10.75/ 6.25

Lightly dusted wholetail scampi. 10 pieces or 5 pieces with fat chips, garden or mushy peas, homemade tartare and lemon. 9.25/ 6.25

Fresh Scottish mussels. A generous portion in a leek & cider cream sauce with fresh parsley and a hunk of artisan sourdough. 10

Homemade fish pie. Cod, hake & salmon in an enriched creamy veloute, topped with a buttery mash and cheddar cheese. 10.50

-MAINS-

Crispy pork belly. Crushed new potatoes & spring onion, roasted carrot baton & greens, baby apple and a rich jus. 13

Spicy cantonese beef. Tender strips of fillet beef in a black pepper sauce with cherry tomatoes, mixed peppers, red onions & mushrooms, steamed rice. 12 -vegan dish 10

Chef's pie of the day, with fat chips or creamy mash and garden peas, signature gravy. 11

Roast squash, beetroot & parsnip filo parcel. Tossed salad, green beans & herb oil. (vegan) 10

Tender roast cauliflower steak. Herby potatoes, winter vegetables & an almond sauce. (g/f vegan) 11

Traditional lasagne verdi. Artisan garlic sourdough, fresh parsley 9.50

Please note not all our ingredients are listed for each dish, please inform us of any food allergies.

Served 12-6pm

1 course £10.95 / £6.95 Smaller Appetites
2 courses £13.95
3 courses £16.95

Bowl of homemade soup. Warm sourdough and butter (v)
Crispy squid. Mixed leaf, sweet chilli sauce & lemon
Crispy buttermilk chicken thigh, Mixed leaf, sriracha mayo
Tempura prawns with sweet chilli dipper, mixed leaf &
lemon wedge

Ham hock, caper & parsley terrine, whisky marmalade
glaze. Toasted croute & red onion jam

Roasted rump of English beef
Tender roast Orchard Farm pork loin
with crackling, sage & onion stuffing
Butter basted roast turkey & pigs in blankets
(all 3 meats £3 supplement)



Roast squash, beetroot & filo parcel (vegan)
All served with cauliflower cheese*, roasties & glazed
chantanay carrots, braised red cabbage,
homemade Yorkshire pudding*, seasonal greens and our
signature gravy

Please Ask Your Server For Today's Dessert Board!

Crunchie Madness- salted caramel & honeycomb ice cream,
crushed meringue, cream, crumbled crunchie bar

Apple & blackberry crumble, jug of pouring cream or
custard

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of any food allergies

(*These are not gluten free but can be removed)