

The Malt

Aston on Trent

The Menu

To Finish

Dumi's homemade carrot cake
salted caramel ice cream, £5.20

Crunchie Madness- salted
caramel & honeycomb ice cream,
crushed meringue, cream,
crumbled crunchie bar £5.25

Chocolate & peanut butter bar
with Madagascan vanilla ice
cream & warm fudge sauce £5.20

Classic Eton Mess, fresh
strawberries, crisp meringue,
forest berry coulis, Chantilly
cream & mint £4.75

Apple & rhubarb with a ginger
crumble, jug of pouring cream
or hot vanilla custard £4.95

Waffle Berry Glory, Madagascan
vanilla ice cream & Lindsay's
secret recipe waffle berry
pudding £4.95

Chocolate brownie, caramelized
banana, banoffee sauce, whipped
cream & vanilla ice cream £5.45

Bourbon pecan pie, maple syrup
& salted caramel icecream £5.20

Selection of ice creams &
sorbets are available-ask for
today's flavours: £1 a scoop

Sharers for 2 or more...

Rustic baked Camembert, garlic &
rosemary studded, celery, grilled
sourdough and red onion chutney (v)
£11.50

Homemade nachos dusted with fajita
seasoning, melted cheddar, sour
cream, jalapenos, spring onions and
parsley, topped with guacamole &
salsa (v) £8.95

The Malt Picnic Board, pork pie,
silverskin onions, mixed leaf with
feta, red onion & tomato, chunk of
mature cheddar, BBQ pulled pork,
salted irish butter & red onion jam,
sourdough bread £12.95

Surf Platter, shell on prawns, crispy
squid, potted salmon & crispy
whitebait, pot of mussels & surf
fries, charred lemon, marie rose
sauce & mayo £13.50

Starters:

Bowl of homemade soup, warm bread
roll and butter (v) £4.95

Crispy squid, mixed leaves, sweet
chilli sauce & lemon £5.45

Southern fried chicken tenders,
sriracha mayo, sour cream £5.45

Tempura prawns, sweet chilli dipper,
baby spinach, lemon wedge £4.95

1/2 pint of whole prawns, buttered
sourdough, lemon & marie rose £5.40

Crispy birds nest, son in law eggs,
Korean sauce, spring onions (v) £4.75

Lightly dusted whitebait, baby leaf
salad with lemon & mayo £4.95

Halloumi fries, beetroot ketchup
dipping sauce (v) £4.95

The Menu At The Malt

Juicy Burgers

Classic Shack- 6oz beef patty, Monterey Jack, baby gem, streaky bacon, tomato with sliced pickles, brioche bun, homemade burger sauce and seasoned French fries £9.95

South Carolina-6oz beef patty, Monterey Jack, baby gem, streaky bacon, tomato with sliced pickles, brioche bun, South Carolina BBQ sauce and seasoned French fries £10.95

Devil-6oz beef patty, Monterey Jack, baby gem, streaky bacon, jalapenos, tomato with sliced pickles, brioche bun, sriracha mayo and seasoned French fries £10.50

Crispy Chicken Katsu-spice seasoned chicken breast in a crispy crumb, baby gem and tomato with red onion, brioche bun, katsu curry sauce and chunky seasoned chips £10.20

The Double Pit-2 x 6oz beef patties, pulled pork, Monterey Jack, baby gem, streaky bacon, tomato, sliced pickles, brioche bun, homemade burger sauce and seasoned French fries £14.20

Harissa halloumi -(v) baked halloumi & harissa marinade with baby gem, sliced tomato, brioche bun & seasoned surf fries £9.60

Please See Our Specials Board...

Mussels & skinnies, a pound pot of mussels cooked with cider, parsley, garlic, shallots & cream, with skinny fries & bread for dunking £9.85/£6.25

Freshly beer battered 10oz cod with chunky chips, homemade tartare, mushy peas, lemon wedge £10.50/£6.25

Wholetail Whitby scampi, pieces of tender scampi with chips, mushy or garden peas, homemade tartare & lemon wedge £8.95/£6.25

Crispy pork belly, crushed new potatoes & olive, steamed greens and a bacon & thyme sauce £11.95

A rich steak & ale pie, with chunky chips or mash and garden peas, signature gravy £10.50

Daube of pan fried salmon, Mediterranean cous cous, seasonal vegetables & caper, white wine cream sauce £12.85

Asparagus & edamame bean risotto, (v) pea shoots, herb oil £9.45

Mark's Cornish inspired Surf and Turf, your choice of steak, mini pot of mussels, crispy whitebait, whole prawn skewer, surf fries, mushy peas, charred half lemon & pea shoots £18.95

The Menu At The Malt

CURRIES

Tandoori Halloumi-(v) (g/f)
tandoori marinated halloumi in a mild curry and coconut sauce, steamed rice & topped with crispy spiced green beans £9.80

Dumi's authentic thai curry
made with red chillies, coriander, fresh ginger, garlic & coconut milk all served with steamed rice and a pot of pickled ginger : (all g/f)

Seafood: cod, salmon, prawns, mussels
£10.50/£6.25

Chicken
£9.95/£6.25

Broccoli & edamame bean
£8.95/£6.25 (vegan)

Sides

French fries £2.20

Chunky chips £2.20

Sweet potato fries £2.95

Seasonal greens £2.50

Surf fries £2.50

Cheesy chips £3.95

Chopped salad £2.50

Beer batter onion rings
£2.95

Peppercorn sauce (g/f)
£2.50

Blue cheese sauce (v) £2.50

Garlic sourdough £2.95

The Malt's Summer Salads

All on a base of baby spinach, butternut squash, tomatoes, feta, toasted pumpkin seeds & herb oil (g/f)

£9.75

Torn roasted chicken

Crispy halloumi (v)

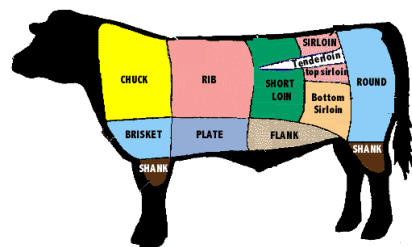
Cajun salmon

21 day dry aged steaks with chunky chips, peas, onion rings, grilled tomato, pea shoots:

8oz Rump £12.45

10oz Flat Iron £13.95

10oz Gammon, fried egg
£9.95/£6.25



The Malt

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The Malt Aston on Trent The Sunday Menu

Served 12-6pm

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

Bowl of homemade soup, warm bread roll and butter (v)
Crispy squid, mixed leaves, sweet chilli sauce & lemon
Halloumi fries, beetroot ketchup dipping sauce (v)
Southern fried chicken tenders, sriracha mayo & mixed leaf
Tempura prawns with sweet chilli dipper, baby spinach &
lemon wedge

Roasted rump of English beef
Tender roast pork loin with crispy crackling
Herb butter roasted chicken breast
(*all 3 meats £2.50 supplement*)
Roasted courgette & halloumi stack, tomato & herb sauce
(v)

All served with cauliflower cheese, roasties & glazed
chantanay carrots, sautéed cabbage & bacon,
homemade Yorkshire pudding, seasonal greens and our
signature gravy

Crunchie Madness- salted caramel & honeycomb ice cream,
crushed meringue, cream, crumbled crunchie bar
Dumi's homemade carrot cake & salted caramel ice cream
Classic Eton Mess, fresh strawberries, crisp meringue,
forest berry Coulis, Chantilly cream & mint
Apple & rhubarb with a ginger crumble, jug of pouring
cream or custard
Bourbon pecan pie, maple syrup and salted caramel ice
cream

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