

starters

Homemade Soup of the Day £5.95
served with crusty bread

Hummus, Olives & Toasted Pitta (v) £4.95

Smoked Salmon Roulade £5.95
filled with cream cheese & cracked black pepper, drizzled in balsamic & served with fresh granary bread

Pork Terrine £6.50
with smoked bacon & herbs served with a redcurrant & apple compote & warm toasted granary bread

Mussels £7.95
in a creamy English cider & garlic sauce tossed with smoked bacon & served with crusty bread (Main £13.95)

pub food

The Malthouse Burger £8.95
topped with smoked bacon, fried onions, & mature cheddar, with pickled gherkins, tomato, lettuce & a homemade BBQ salsa, served with chips & salad

Beer Battered Cod & Chips £9.95
served with mushy peas & homemade tartar sauce

Thick Pork Sausages £8.95
served on a bed of black pudding mash, topped with caramelised apple, fried onions & a sweet red wine jus

Malthouse Cajun Chicken Breast Burger £8.95
topped with smoked bacon & mature cheddar with jalapeno's & garlic mayonnaise, served with chips & salad

Special Seafood Cocktail £9.50
layers of north atlantic prawns in marie rose sauce, with smoked salmon & topped with garlic tiger prawns, caviar & a squeeze of lemon, served with granary bread

Seafood Chowder £8.95
mussels, king prawns & scallops (Main £15.95) served in a fresh tomato, chilli & garlic sauce, served with crusty bread

Pan Seared Scallops £8.95
served on a bed of sweet red onion miniature rosti's, with a cauliflower & almond puree' topped with crispy pancetta

Deep Fried Halloumi (v) £6.95
in breadcrumbs, served on a bed of rocket with a sweet chilli glaze

Garlic Field Mushrooms (v) £6.50
topped with melted stilton, served on a bed of fiery rocket, with truffle oil & crushed walnuts

Chef's Homemade Minted Lamb Casserole £10.95
slow cooked in red wine & herbs, served with new potatoes, crusty bread & seasonal vegetables

Local Home Cured Gammon Steak (10oz) £11.95
served with fried egg, pineapple, tomato, mushrooms & chips

Chef's Homemade Steak & Guinness Pie £8.95
with mushrooms & diced bacon, served with chips & seasonal vegetables

Mushroom, Pepper & Spinach Stroganoff (v) £9.95
served with basmati rice & crusty bread

mains

Chicken Breast £15.95
wrapped in pancetta & stuffed with French brie, thyme & vine tomatoes, served with crushed almond & mushroom fried rice, fine green beans & finished in a creamy garlic & white wine sauce

Braised Shoulder of Shropshire Lamb £16.95
slow cooked in red wine, garlic & thyme & served with roast vegetables, creamed mash & a rich red wine & mint jus

King Prawn Linguini £15.95
in a fresh cherry tomato, chilli & garlic sauce, tossed with spinach & topped with crispy pancetta, finished with cracked black pepper & parmesan

Pan Fried Smoked Salmon Fillet £16.95
served on a bed of five spiced egg noodles, with king prawns, bacon & mushrooms, served with a soy & oyster sauce reduction

from the grill

10oz Rump Steak £15.95

10oz Rib Eye £17.95

8oz Fillet £22.95
All served with chips, tomato & field mushroom

18oz T-Bone Steak £24.95
topped with American style crispy bacon & double fried egg with chips, tomato & mushroom

Mixed Grill £18.95
rump steak, gammon, pork sausage, black pudding, fried egg, tomato, mushroom & chips

homemade sauces

Peppercorn Blue Cheese Diane All £3.50

Fillet of Beef Stroganoff £16.95
in a creamy brandy sauce served with basmati rice & warm crusty bread

Slow Braised Belly Pork £16.95
with English mustard mash, buttered leeks & black pudding in a rich cider jus

8oz Loin of Venison £21.95
served pink, with stilton & cracked black pepper mash, orange infused roast chantenay carrots & served with a port & cherry jus

Homemade Goats Cheese Roast Pepper & Walnut Tart (v) £13.95
drizzled in honey, with crispy sauteed potatoes tossed with spinach & served with creamy garlic sauce

sides

Bowl of Chips £3.00

Onion Rings £3.50

Panache of Seasonal Vegetables £3.50

House Salad £3.50

Garlic Bread £3.50

Crispy Sautéed Potatoes £3.50

Crispy Battered Mushrooms £4.00

(v) = vegetarian. Whilst we endeavour to inform you when our menu items contain nuts or bones, we cannot guarantee that any of our products are completey free from traces.

Please request our vegetarian menu for further options