



STARTERS

Duo of Soup 6

Toasted bloomer wedges & butter (dfa,gfa)

Crispy Spiced Chicken Tempura

Piri Piri seasoned crispy chicken strips served with Harissa Aioli & home-made pickled veg

Jerk Chicken Tempura 7.5

Jerk BBQ sauce & slaw(gfa)

Lime `n` Gin Fish Tacos 8

Soft shell taco, jalapeno aioli & guacamole

Crunchy Golden King Prawns 8.5

Homemade sweet chilli sauce & kachumbari (df)

Punjani Spiced Lamb / Veg Samosa Platter 7/6.5

Sriracha sauce,Tamarind sauce, mango chutney, mint yoghurt,coriander
Pomegranate, gram fritters & chaat masala (dfa)

Malt Mushroom & Brie Crostini 7

Creamy wild mushrooms, brie slices, chilli bloomer & truffle oil (gfa)

Halloumi Fries 8

Chermoula salsa & Jerk bbq sauce gfa)

“Gamble & Hollis” Pate 7.5

Garlic naan, biscuits, toasted bloomer wedges, fennel chutney & butter

Slow poached Kingprawn & Crayfish Cocktail 8

Bloomer wedges, lime & butter (dfa,gfa)

Shovel Potato Bhaji 6.5

Sriracha sauce,Tamarind sauce, mango chutney, mint yoghurt,coriander
Pomegranate, gram fritters & chaat masala (gfa, dfa, Vegfa)

The Great Camembert Sharer 13.5

Garlic naan, biscuits, toasted bloomer wedges, mango chutney , cranberry sauce, butter & onion fennel chutney (gfa)

If you have any allergy or intolerance's, please speak to a member of the team before ordering.
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MAINS

Pub Classics

Malt Fish `n` Chips 15.5

Crispy batter fried golden fried haddock served with triple cooked handcuts, dill tartar sauce, minted mushy peas & curry sauce (dfa, gfa)

10oz Pan fried Gammon Steak 15.5

Pan fried juicy gammon steaks served with Captain Morgan black rum roasted pineapple wedges, soft egg tempura, honey mustard sauce & house dressed salad (gfa)

“Lucky 13” Wholetailed Scampi & Chips 15

Golden crunchy wholetailed scampi served with our triple cooked hand cuts, dill tartar sauce, minted mushy peas, curry sauce & house dressed salad (dfa)

12oz Panfried Sirloin/Ribeye Steak 25/28

Juicy & Succulent pan fried Steak served with chive truffle mash/handcuts, sauteed greens, creamy wild mushroom gratin, blistered cherry tomatoes, Crispy onion rings & rocket parmigiano salad (gfa, dfa)

Vankers & Faggot 'n' Mash 17.5

Roasted Venison sausages, “Gamble & Hollis” Faggot, creamy stilton mash, sauteed greens served with a rich onion gravy

Leeky Belly

5 Hr Slow cooked crunchy pork belly with sauteed new potatoes, maple roasted carrots, sauteed veggies & creamy leek jus

Pan Fried Chicken Supreme 16.5

8oz pan fried succulent chicken supreme with creamy chive smoked cheddar truffle mash, sauteed greens, braised wild mushrooms & creamy mushroom sauce

Catch of “ Whatever the EU has left us”

Pan Roasted Salmon 17.5

Pan Roasted Seabass 17.5

Your choice of our “ catch of the day” is served with your 2 choices from the sides and lime dill creamy sauce

Curry & Stew Club

All our curries are mildly spiced and served with fluffy basmati rice, tandoori naan, mango chutney and kachumbari salad. All Curries are GF adaptable. Please inform the Malt Team

Butter Chicken Tikka Masala 17

Punjabi roasted chicken simmered in a mild spiced butter chicken tikka sauce

Hearty Lamb Leg & Sausage stew 18

5 hour slow cooked British lamb leg simmered in a rich wine stew with cumberland sausages carrots & green peas served with toasted bloomer wedge/ handcuts /sauteed new potatoes/ fluffy rice

Fragrant Thai King Prawn Curry of the Day 18

Fragrant Thai King Prawn Curry, please ask the Malt Team for the choice of the day

Vegan Veg Medley Korma 15.5 Add Paneer

Fresh medley of vegetables simmered in Punjabi spiced coconut milk stew

Crispy Pork Belly Vindaloo 16.5

Crunchy 5 hour slow cooked pork belly with hot & sour Goan Vindaloo sauce

Mediterranean Spiced Pumpkin, Baby Spinach & Butterbean Casserole 15.5

Garlic and oregano spiced vegan stew swerved with toasted bloomer wedges/handcuts/sauteed new potatoes/fluffy rice

Achari Chicken/ Paneer Shashliks 17/16

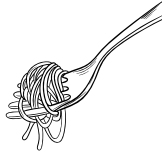
Roasted Punjabi spiced juicy Hot`n`Sour marinated chicken/paneer & peppers skewers, hot only enough to tickle your taste buds with butter curry sauce

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Italian Bar



All our pastas are served with garlic breads

Creamy Chicken & Mushroom Alfredo Tagliatelle 16

Slow cooked chicken with wild mushrooms in a creamy mushroom sauce tossed with tagliatelle & grated parmigiano

Chilly” King Prawn Arabiatta Linguini 17

Garlic & chilli King Prawns pan fried and simmered in a spicy creamy tomato sauce, tossed with linguini & grated parmigiano

Ikea” Meat Balls & Linguini 17

No, we will not make you assemble the dish.. its just the Swedish meatballs roasted and simmered in creamy tomato sauce ,tossed with linguini & parmigiano

Creamy Roasted Courgette, peppers & Mushroom Linguini 16

Roasted green courgettes on a bed of linguini tossed in a creamy wild mushroom sauce & grated parmigiano

Punjabi Vegan Korma Linguini 15.5

Medley of nature's fresh produce and linguini tossed in a Punjabi spiced creamy coconut korma sauce & Tandoori Naan

Cornershop Burgers



All our burgers are served in a brioche bun, jalapeno aioli, baby gem, Beef tomato slice, sliced red onions and with crispy skin on fries, crunchy onion rings and creamy coleslaw.

Double up for 4.5

Smoked Monterey Jack Beef Burger 16.5

Juicy roasted 7oz beef burger with crispy bacon, caramelised onions & melted smoked Monterey jack

Hunters Chicken Burger 16

Crispy fried panko crumbed chicken, JD Bbq sauce, crispy bacon & tons of cheese

Moroccan Lamb Burger 17

Roasted Succulent Moroccan spiced lamb burger, chermoula salsa & roasted halloumi batons

“Not a boring” Plant Burger (Vega) 15.5

Homemade potato, lentil and green pea burger in a Vegan/brioche bun with guacamole and top with halloumi batons/ smoked Monterey jack according to your wish

Creamy Tri pepper & Crunchy Pork Belly Burger 17

Crunchy pork belly trenched in a smoky creamy tri pepper sauce with melted monterey

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Malt Shovel Pie Shop



All our pies are of puff pastry and are served with either creamy mash/ sauteed new potatoes/ handcuts, sauteed greens & homemade gravy. We do have vegan gravy too...

Steak & Stilton Pie 17

Creamy slow cooked chuck in a creamy stilton sauce

Creamy Chicken and leek Pie 16.5

Slow cooked chicken in a buttery creamy leek sauce

Malt Shovel Shepherd`s Pie (gf) 17

Definitely not the usual pie but a great offering from us

BLT Vegan Pie 15.5

Beetroot, Lentils & Tuscan Kale cooked in a Punjabi Spiced Korma stew.. forgive us if you find any stray vegetables roaming around in a vegan puff pastry base and served with port vegan gravy

A Bit on the Side

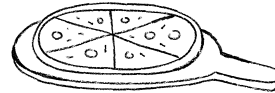
Fluffy basmati rice

Triple cooked handcuts

Crispy skin on fries

Crunchy sweet potato fries

Malt Shovel Pizzeria



All our pizzas are on a sourdough base and have 2 options of either vegan herby Sicilian tomato sauce or bbq sauce and topped with grated mozzarella

“Hot” Sicilian Pizza

Pizza topped with pepperoni, roasted chicken, jalapeno, red chilli, peppers & red onions

BBq Chicken & Sweet corn Pizza

Bbq based chicken, red onions, rum braised pineapple pizza

Malt Margerita

Cherry Tomato & basil pizza

Punjabi Spiced Veg Korma Pizza

Mushrooms, peppers, red onions, green beans, sweet corn on a korma based pizza

“Union Jack”” Pepperoni Pizza

Pepperoni pizza union jack style

Sauteed new potatoes

Buttered Veggies

House dressed Salad

Truffled Fries

Onion Rings

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