

THE MALTHOUSE

GET IN THE MOOD

£8 EACH OR 2 OF THE SAME FOR £14

Tiki mai tai
Tiki rum, spiced rum, white rum, orange & pineapple juice, flaming sugar

Pornstar martini
Vanilla vodka, passoa, passionfruit purée, pineapple juice

Tom Collins
Gin, lemon juice, soda

CAN'T WAIT?

Bread n spread (gfr, v) £5.5
Selection of artisan breads & butters

Martini Olives (gfr, vg) £5
Mixed olives, martini garanita

Sticky pig £6
Pan fried chorizo, pork sausage, honey & mustard reduction

TO BEGIN

Soup of the day (v, gfr) £6.5
Crusty bread
(Please ask your server for todays choice)

Sweet beef cheeks £8
12 hour braised beef cheeks, red wine & maple glaze, toasted sesame seeds, sweet pickle

Smoked mackerel parfait £7.5
Caper & fennel chutney, sourdough croutes

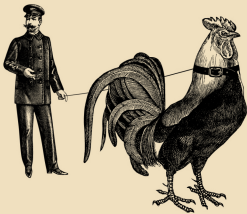
Tear n Share (v) £11
Mozzarella flatbread, caramelised red onion, spinach

Asian style chicken lollipops £7
Crispy noodle salad

Potted confit duck & pistachio (gfr) £7.5
Plum & orange compote, herb crouties

Moules mariniere (gfr) £8
Mussels, white wine, garlic & cream sauce, crusty bread

Bang bang cauliflower (vg) £6.5
Southern fried cauliflower, sweet Thai sauce



All allergen & intolerance information is available on request

v = vegetarian
vg = vegan
vgf = vegan on request
gf = gluten free
gfr = gluten free on request

MAINS

Fish & chips £15
Beer battered fish, hand cut chips, mushy peas, tartare sauce

Homemade steak & ale pie £15
Seasonal vegetables, hand cut chips or creamy mash

Sweet potato, mushroom & spinach parcel (v) £14.5
Bubble & squeak cake, savory cabbage, carrot purée, white onion & cider sauce

Beef wellington £25
Fillet steak wellington, wholegrain mustard mash, root veg medley, red wine gravy

Sausage & mash £12
Garlic & chive mash, roasted root vegetables, white onion & cider sauce
(Make it vegetarian)

Butternut squash, spinach & ricotta cannelloni (v) £14
Olive & rosemary focaccia, wild rocket & fennel salad

Pan fried chicken supreme £14.5
On a bed of mushroom & truffle tagliatelle

Pork tenderloin £17
Dauphinoise potatoes, honey glazed carrots & tenderstem, apple gel

Mussels & king prawn linguini £15
Fresh tomato, garlic, black olive sauce, crispy shallots

The Caesar £10.5
Baby gem, bacon, Parnesan, croutons, anchovies, rich caesar dressing
(Add chicken, steak or prawns £3)

The Greek (v, gf) £10.5
Feta, black olives, cherry tomatoes, red onion, cucumber, mixed leaf, house dressing
(Add chicken, steak or prawns £3)

BURGERS

All burgers served on a toasted brioche bun with baby gem, tomato, red onion & pickle, with seasoned fries, house slaw

Malthouse burger £15
Two 3oz burger patties, one slice of back bacon, Monterey Jack sliced cheese

Mega malthouse burger £23
Four 3oz burger patties, two slices of back bacon, Monterey Jack sliced cheese

Grilled halloumi burger (v) £13.5
Aubergine & roasted red pepper, chilli jam

Jerk chicken burger £15.5
Marinated jerk chicken breast, pea & mint fritter, mango salsa

Southern fried chicken burger £15
One slice of back bacon, hash brown, smoked applewood, barbecue sauce

Fish burger £15
Beer battered fish, onion bhaji, curried aioli

BRB burger £15
Two 3oz beef patties, black pudding fritter, chorizo, blue cheese, chilli jam

Cheeky beef burger £16
Two 3oz beef patties, beef cheeks, smoked applewood, onion mayonnaise

LUNCH

Served Monday - Saturday, from 12pm until 5pm

LIGHT BITES

Steak & fries (gfr) £11.5
4oz rump steak, seasoned fries, house salad

6oz gammon steak (gfr) £9
Hand cut chips, grilled pineapple or fried egg

Mini fish & chips £10
Beer battered fish, hand cut chips, mushy peas, tartare sauce

Nachos & cheese (gf, v) £7.5
Tortilla chips, cheese, guacamole, tomato salsa, sour cream

SANDWICHES

All sandwiches are served on a ciabatta with dressed salad & tortilla crisps. Upgrade to seasoned fries or hand cut chips for £2 or messy fries for £3.75

Chicken BLT £9.5
Sliced chicken, bacon, baby gem, tomato, mayonnaise

Mediterranean vegetable & Brie (v) £8.5
Warm Mediterranean vegetables, Brie, pesto

Fish finger sandwich £8.5
Fish fingers, baby gem, tartare sauce

Prawn Marie Rose £9
Atlantic prawns, smooth Marie Rose sauce, baby gem

Steak & blue cheese £11.5
Chargrilled steak slices, melted blue cheese, fried red onion

FOR THE LITTLE ONES

2 Courses £8.5 | 3 Courses £9.75

STARTERS

Garlic bread, cheese (gfr, v)
Pigs in blankets, tomato ketchup
Carrot, cucumber & tomato slices (vg, gf)

MAINS

Cheeseburger, fries, baked beans
Mini fish, chips, mushy peas
Cheese & tomato pasta, garlic bread (v)
Sausage & mash, garden peas, gravy
Chicken nuggets, fries, baked beans (gfr)

PUDDING

Jam sponge, custard (v)
Belgium waffle, fruit, ice cream (v)
2 scoops of ice cream, with your choice of sauce & toppings
(Please ask your server for our selection)

WE LOVE YOUR FEEDBACK
Find us at the following



OUR CUTS

All our steaks are served with seasoned fries, half roasted tomato, seasoned flat mushroom, watercress, beef & parsley butter

BLACKEN YOUR STEAK (£1)

8oz Rump (gfr) £15.5

16oz Rump (gfr) £29.5

8oz Fillet (gfr) £31.5

10oz Sirloin (gfr) £24

12oz Ribeye (gfr) £28

OUR SPECIAL CUTS

16oz Chateaubriand (gfr) £65
16oz of tenderloin cooked to your liking, served with seasoned fries, roasted half tomatoes, seasoned flat mushrooms, watercress & a choice of two steak sauces

32oz Tomahawk (gfr) £69
32oz of fore rib steak cooked to your liking, served with seasoned fries, roasted half tomatoes, seasoned flat mushrooms, watercress

Malthouse chefs steak board (gfr) £99
16oz rump steak, 10oz sirloin steak, 12oz ribeye steak & 8oz fillet, all cooked to your liking, served with seasoned fries, roasted half tomatoes, seasoned flat mushrooms, watercress

FROM THE GRILL

12oz horseshoe gammon (gfr) £14
Hand cut chips, fried egg, grilled pineapple, roasted half tomato

Malthouse mixed grill £26
4oz rump, 6oz gammon, two pork sausages, 4oz chicken breast, black pudding, fried egg, hand cut chips

UPGRADE YOUR FRIES

Hand cut chips £1
Sweet potato fries £2
Dauphinoise potatoes £2
Messy fries £3.75

KNOW YOUR STEAK

All our steaks are minimum 28 day aged and have been carefully curated for its cut and quality. Our chefs work closely with our local butcher to give you the best steak tasting experience.

Rump steak
Tasty & lean, often underrated. Juicy & full of flavour

Fillet steak
Widely regarded as the premium cut. Tender with a beautifully delicate flavour

Sirloin steak
Leaner & full of flavour. Beefier taste than a fillet or a ribeye

Ribeye steak
Flavourful & elegant, highly marbled. Very tender & juicy steak

Chateaubriand
Roast fillet mignon. Most decadent & tender. Mild, delicate beef flavour, incredible tenderness

Tomahawk
Well marbled, rich & buttery. Thick ribeye with a long bone still attached

COOK IT YOUR WAY

All of our steaks are cooked on a chargrill and seasoned with sea salt & cracked black pepper before being served.

Rare
Deep red, cool center, soft with a tender interior, browned around the sides & lightly charred on the top & bottom

Medium rare
Bright red, warm center, fairly soft with a slight bounce back, well-browned sides, with a dark top & bottom

Medium
Rosy pink & warm center, slightly firm with a springy texture, rich brown sides, with a charred dark top & bottom

Medium well
Mostly grey-brown with a touch of pink through the center, stiff with a minimum squish, dark brown sides & decent charring on the top & bottom

Well done
Grey-brown center with little to no pink colour, firm and dry

BIT ON THE SIDE

Triple cooked chips £4.5

Seasoned fries £4.5

Sweet potato fries £4.5

Dauphinoise potatoes £4

Roasted garlic ciabatta £4.5

Roasted cheesy garlic ciabatta £5

Crispy beer battered onion ring £4

Barbecue glazed crispy sesame chicken £5

Kamikaze fiery chicken bites £5

Salt & pepper battered calamari £6.5

Beef & parsley buttered mash £3.5

Herb crust mac & cheese gratin £5.5

Homemade rainbow coleslaw £4

Buttered seasonal greens £4

Wild rocket & fennel salad £4

MESSY FRIES

Individually priced or upgrade any meal for £3.75

Cheese & onion (v) £6
Hand cut chips, mature cheddar, sour cream, spring onion

Truffled fries £6
Seasoned fries, Parmesan, truffle oil

Kamikaze fries (v, vg) £6
Seasoned fries, spring onions, red chilli, red onions, sriracha sauce

Hunters fries £7
Seasoned fries, chicken, bacon, cheese, barbecue sauce

Blue cheese hand cuts £6.5
Hand cut chips, blue cheese, black pudding, bacon

SAUCE IT UP

STEAK SAUCES

Peppercorn Sauce £3.5
Diane sauce £3.5
Shropshire blue sauce £3.5
Red wine gravy £3.5

STEAK TOPPERS

King prawns & garlic butter £5
Bacon, Brie & red wine sauce £4
Smashed avocado & sweet chilli £3.5

WINE & DINE

Complete your steak experience with our recommended wine selection

Zimor Merlot £24
Perfect with our rump steaks

Château petit bois £32
Delicious with our fillet steaks

Légende Médoc £36
Indulging with our chateaubriand

BOOK THE SNUG

Book our private dining area for a special occasion or celebration. Our snug can cater for up to 28 people, please ask our team for more information.

