

The New Malton

Monday 15th April 2019

Please order all food and drink at the bar, or catch a passing member of staff, thank you.

Food served 12pm – 9pm Monday – Saturday, Sunday 12pm – 8pm

Starters and small plates

Potato and roast garlic soup with pesto crouton and warm bread (v) (gf) £5.00

Warm salt baked celeriac and granny smith slice, fried egg and tarragon hollandaise (v) (gf) £6.00

Wild garlic butter tiger prawns and olive bread bruschetta £7.00

Seared pigeon breast and crisp black pudding salad, free range poached egg, aged balsamic dressing £6.25

Herbed, whipped goats cheese profiteroles, basil pesto and chilli jam (v) £5.95

Chicken liver parfait, Thai jelly, thyme butter and granary toast £5.95

Smoked salmon mousse, salted beetroot, sourdough cracker, orange and horseradish gel (gf) £6.25

Yorkshire pudding with onion gravy £4.50

Lighter things and sharing boards

Baked chilli jam stuffed Camembert with pickled walnuts, cornichons, roast pepper, artichoke and gluten free breadsticks (gf) (v) £9.00

Sausage sandwich on toasted brioche with Swiss cheese, fried onions, Cumberland sauce and fries £8.95

Home made fish finger sandwich with tartare sauce and salad £8.00

Salt and pepper crispy chicken and raw vegetable salad with a peanut, chilli and lime dressing (gf) £8.50

4oz Rump steak sandwich with fried onions, chutney and a few home made chips (gf) £9.95

Fish board - Mini fish pie, tempura soft shell crab with citrus chilli jam, smoked salmon mousse, garlic baked king prawns, salad and warm bread (gf) £24.00

Charcuterie board - a selection of cured meats, lamb and black pudding croquettes, pickles, olives, chutney and toast £16.95

Mains

Salmon and smoked haddock fishcakes with green salad, tomato, spring onion and tartare sauce £12.00

Grilled pork ribeye with apple "scotch egg", roast Jersey Royal terrine, and honey mustard gravy £14.50

Pan roast lamb rump (served pink) with oven dried tomato, feta croquettes and salsa verde (gf) £16.95

Lentil and coriander kiev with braised peas and a corn and smoked chilli salsa (v) £12.95

Steak burger with pancetta, Swiss cheese, dill pickle, coleslaw and home made chips (gf) £12.50

Pan fried cod fillet with tender stem broccoli, smoked olive oil mash, spinach and red wine and chorizo gravy (gf) £17.95

Pork and herb sausage 'toad in the hole' with onion gravy £11.00

Spiced mackerel, pink grapefruit, apple and orange salad with beetroot and horseradish dressing (gf) £13.50

Charred teriyaki cauliflower raw vegetable salad with Vietnamese spring rolls (v) (gf) £12.50

Honey roast ham, free-range eggs and home made chips (gf) £10.50

Mussels, shredded sweet pickled fennel, courgette, shallot, garlic and white wine cream tagliatelle with Parmesan crumb £13.50

8oz Rump steak with grilled tomato, field mushroom and home made chips (gf) £16.95

Add a sauce for £2.00 - Chilli Jam, blue cheese sauce, garlic butter or peppercorn sauce

Beer battered haddock, cooked in beef dripping with home made chips and mushy peas £12.50

Sides (turn over for more)

Homemade chips (v) (gf) £2.50

Skinny fries (v) £2.50

Vegetables (v) (gf) £2.50

Skinny fries with Gruyère and pancetta (gf) £3.95

(gf) = Gluten free (gf) = Can be adapted to be gluten free (v) = Vegetarian dish

The New Malton, 2-4 Market Place, Malton, North Yorkshire YO17 7LX
01653 693998 www.thenewmalton.co.uk, or to contact Gemma and Anthony direct email us at gemma@thenewmalton.co.uk

If you have any allergies, please let us know and we can talk you through the dishes.

We only use fresh, local suppliers and all our meat is guaranteed to be fed on the fresh green grass of Yorkshire.

More sides

Mixed side salad (v) (gf) £2.50
Broccoli with garlic butter (gf) £3.00
Bread and butter/toast and butter (v) £2.00
Olives (v) (gf) £2.95

Onion rings £2.50
Garlic bread (v) £2.75
Sweet potato fries with rosemary salt (v) £3.00

Sandwiches

All our sandwiches are served on white or granary bread with salad and a choice of crisps or a few chips: -

Mature Cheddar and Branston pickle (v) £5.40
Free range chicken with thyme mayonnaise and shredded iceberg £5.75
Open prawn and crayfish with lime mayonnaise, rocket and iceberg £6.95
Rare roast beef with rocket and horseradish £5.50
Smoked salmon and cucumber with dill mayonnaise £6.00
Ham with English mustard, tomato and rocket £5.75

Puddings

Cadbury's mini egg, Creme egg and salted caramel sundae (v) £7.00 (rich enough for two to share)
Warm, individual apple pie with Calvados custard, vanilla and Amaretti biscuit ice cream (v) £5.60
White chocolate tart with blood orange sorbet (gf) (v) £5.75
Vanilla waffle with ginger bread ice cream, poached rhubarb and orange zest custard (v) £5.60
Crème brûlée profiteroles with honeycomb and salted caramel sauce (v) £5.60
Sticky toffee pudding with cinder toffee ice cream and toffee sauce (v) £5.50

Cheeseboard, a selection of British and continental cheeses with celery, grapes, chutney, biscuits and fruitcake £7.95

Ryeburn of Helmsley Ice creams: Vanilla, malted milk or chocolate (v) (gf)

Ryeburn of Helmsley Sorbets: Blackcurrant, blood orange or melon (v) (gf)

A choice of 3 scoops £4.50, 2 scoops £3.00 or 1 scoop £1.50

Pudding wine: Vistamar Late Harvest Moscatel, Limari Valley, Chile 2012 37.5cl £14.50

This has great aromatic intensity, with hints of peaches, apricots and quinces. Tastes juicy and fresh with a long finish.

Lustau Pedro Ximénez San Emilio, Spain 50ml £4.00

A sweet, silky and soft wine. The aromas of raisins and figs stand out. In the mouth, it is voluminous, with a long and persistent finish.

Coffee and hot drinks

Tea (Yorkshire, decaff and a selection of fruit/herbal) £1.90
Cafetiere of coffee £2.20
Espresso £1.90
Cappuccino £2.20
Mocha £2.50
Boozy hot chocolate with whipped cream £5.00
Americano £1.90
Double espresso £2.50
Latte £2.20
Hot Chocolate with marshmallows £2.50

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