

The New Malton

Thursday 23rd January 2020

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

Carrot and coriander soup with pesto and warm bread (v) (gf) £6.00

Venison and juniper dumpling with 'blackened' onion gravy £6.25

Seared king scallops with black pudding, green apple purée, 'bacon and vanilla' £12.00

Pan fried duck livers on a toasted crumpet with a Perry and soy glaze £6.50

Courgette, spring onion and mild chilli loaded sweet potato, Thai curry sauce, crisp ginger (v) £6.00

Devilled crab and prawn tacos with shredded sweet pickled root vegetables and fennel ketchup £6.50

Yorkshire pudding with onion gravy £4.50

Lighter things and sharing board

Free range panko crumb chicken in a brioche bun with iceberg, thyme mayonnaise and skinny fries £9.95

Spiced pea and edamame bean steam buns with seaweed, Asian slaw and ponzu dipping sauce (ve) £9.95

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

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

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

Mains

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

Baked aubergine stuffed with harrisa spiced wild rice and roast Mediterranean vegetables (ve) (gf) £13.00

Crispy shredded beef and toasted macadamia nut salad with a mild smoked chilli dressing (gf) £13.95

Pan roast lamb rump 'served pink' with rosemary dauphinoise potatoes and red wine gravy (gf) £17.95

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

Brown shrimp butter poached lemon sole, lemongrass and mild chilli risotto, courgette fries (gf) £16.95

Real Ale braised beef cheek, mustard mash, root vegetables and wild mushrooms £14.95

Roast Jackfruit tagine with toasted pecan, pear, cranberry and mint quinoa (ve) (gf) £14.50

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

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

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

Vegetables (v) (gf) £2.50

Skinny fries (v) £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
(ve) = Vegan 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

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

Sticky toffee pudding with toffee sauce and honeycomb ice cream (v) £5.75

Tonka bean crème brûlée with lime sherbet shortbread (v) (gf) £5.70

Warm, gluten free chocolate and salted peanut brownie with banoffee ice cream and spiced rum caramel (v) (gf) £5.90

Crème pâtissière and orange jelly swiss roll with meringue ice cream and white chocolate custard £5.75

Apple and mixed spice crumble with vanilla ice cream and homemade custard (v) (gf) £5.50

Cheeseboard, a selection of British and continental cheeses with tonka bean honey, quince jelly and crackers £8.95

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

Ryeburn of Helmsley Sorbets: Strawberry, raspberry 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.

La Cilla Pedro Ximénez, Spain 50ml £4.00

Nuances of plums, raisins and chocolate. Unctuous and smooth on the palate with a lingering finish. A vigorous and well balanced wine.

Coffee and hot drinks

Tea (Yorkshire, decaff and a selection of fruit/herbal) £2.00

Cafetière of coffee £2.50

Americano £2.00

Espresso £1.90

Double espresso £2.50

Cappuccino £2.20

Latte £2.20

Mocha £2.50

Hot Chocolate with marshmallows £2.50

Boozy hot chocolate with whipped cream £5.00

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