

The New Malton

Wednesday 16th September 2020

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

Starters and small plates

Smoked tomato and borlotti bean soup with grilled goat's cheese and warm bread (v) £6.00

Beef fillet carpaccio, lemon caviar, capers, Parmesan and truffle dressing (gf) £8.50

Coronation chicken spring rolls with chilli jam £7.00

Teriyaki seared salmon, pickled ginger and furikake (gf) £7.50

Pickled and roast beetroot tartare, poached egg yolk, hazelnut, sriracha (v) (gf) £6.50

Salt cod scrambled egg, crisp potato and summer herbs (gf) £7.50

Yorkshire pudding with onion gravy £4.50

Lighter things and sharing boards

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

Mozzarella and wild garlic pesto arancini, beef tomato, caper and marinated red onion salad (v) £9.50

Home made fish finger sandwich with tartare sauce and salad £9.50

4oz Rump steak sandwich with fried onions, chutney and a few home made chips (gf) £11.50

Continental board – Tomato, garlic butter and basil bruschetta, Peri-peri buttermilk chicken, proper Caesar salad, chorizo in cider, king prawns baked with garlic chilli and coriander, Padrón peppers, fries £24.00

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

Mains

Pork and herb sausage 'toad in the hole' with onion gravy £12.00

Salmon and smoked haddock fishcakes with green salad, tomato, spring onion and tartare sauce £13.50

Wasabi bomb, miso broth, soy fried wild mushrooms, pickled ginger and roast cauliflower (v) £14.95

Crab ravioli with lobster butter, samphire and dill oil £16.00

Pan roast lamb fillet, mini neck fillet hot pot, pea puree, broad beans, garlic and rosemary gravy £16.95

Garlic king prawn, coriander, sesame, watermelon and mild chilli salad (gf) £14.50

Jackfruit shawarma, mango, pepper and sesame soft tacos with apple, cucumber and mint (gf) (ve) £14.95

Steak burger with pancetta, mature Cheddar, mustard kraut, tomato relish,

sesame slaw and home made chips (gf) £14.50

Pan fried sea bass, herb risotto, leek velouté, crisp shrimp pancakes and caramelised lemon (gf) £15.00

Free range chicken tarragon and mushroom pie, sweet potato mash and summer vegetables £15.00

Honey roast ham, free-range eggs and home made chips (gf) £12.95

8oz Rump steak with grilled tomato, field mushroom and home made chips (gf) £17.95

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 £14.00

Sides (turn over for more)

Homemade chips (ve) (gf) £2.50

Vegetables (v) (gf) £2.50

Skinny fries (ve) £2.50

Deep fried baby potatoes with Parmesan mayo, chilli jam, spring onions and furikake (v) (gf) £4.50

(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 (ve) (gf) £2.50

Garlic bread (v) £2.75

Sweet potato fries with rosemary salt (ve) £3.00

Proper Caesar salad £4.00

Onion rings £2.50

Bread and butter/toast and butter (v) £2.00

Olives (ve) (gf) £2.95

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

Peanut butter, banana and mango chutney (ve) £5.75

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

Blackberry, vanilla and pistachio panna cotta (gf) (v) £5.75

Warm salted caramel doughnuts with chocolate hazelnut dip (v) £5.90

Raspberry parfait, meringue and white chocolate (v) (gf) £5.90

Roast peach crumble with vanilla ice cream and Disaronno custard (v) (gf) £5.80

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

Ryeburn of Helmsley Ice creams: Vanilla, gin and lavender or milk chocolate (v) (gf)

Ryeburn of Helmsley Sorbets: Lemon, blood orange or raspberry (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) £2.30

Cafetière of coffee £2.70

Americano £2.30

Espresso £2.10

Double espresso £3.00

Cappuccino £2.50

Latte £2.50

Mocha £2.70

Hot Chocolate with marshmallows £2.80

Boozy hot chocolate with whipped cream £5.00

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