

# The New Malton

## Sunday 18<sup>th</sup> October 2020

Food served 12pm-9pm Wednesday – Saturday, 12pm-8pm Sunday

### Starters and small plates

Roast mushroom and rosemary soup with garlic mushrooms and warm bread (v) (gf) £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, cured 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

Roast topside of Yorkshire beef (served pink) and Yorkshire pudding (gf) £12.50

Roast pork with apple sauce and crackling (gf) £12.50

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

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

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

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

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

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

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

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

Proper Caesar salad £4.00

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](http://www.thenewmalton.co.uk), or to contact Gemma and Anthony direct email us at [gemma@thenewmalton.co.uk](mailto: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

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, 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  
Espresso £2.10  
Cappuccino £2.50  
Mocha £2.70  
Boozy hot chocolate with whipped cream £5.00  
Americano £2.30  
Double espresso £3.00  
Latte £2.50  
Hot Chocolate with marshmallows £2.80

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