

The New Malton

Thursday 13th June 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

Courgette, lemongrass and chilli soup with red pepper pesto and warm bread (v) (gf) £5.00

Free range chicken liver pâté with onion ketchup's, home made furikake and sesame crackers and toasted ciabatta (gf) £5.95

Seared Spilmans asparagus, Parmesan, sea salt, smoked olive oil and charred lemon (v) (gf) £6.00

Roast garlic butter tiger prawns and olive bread bruschetta £7.00

Warm courgette, mixed onion 'bhaji' terrine, minted crème fraiche, radish salad (v) (gf) £5.95

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

Citrus cured seabass, mild chilli sauce vierge and samphire (gf) £6.25

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

Roast pepper, pesto and feta quiche with artichoke slaw and Jersey Royal potato salad (v) £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

Veggie board – Vietnamese spring rolls, 'bhaji' terrine, Spilmans asparagus, teriyaki sweet potato sticks and a kimchi salad (v) £16.95

Fish Board – Baked Lobster with miso herb butter, squid and brown shrimp spring rolls and Asian dipping sauce, prawn, smoked eel and mustard dressed sliders, citrus cured seabass, salad and warm bread £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
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

Lemon curd steamed sponge with raspberries and white chocolate custard (v) £5.70
Peanut, chocolate and caramel Sundae £6.50 (gf) (v) (enough for two to share)
White chocolate tart with blood orange sorbet (gf) (v) £5.75
Crème brûlée profiteroles with honeycomb and salted caramel sauce (v) £5.60
Warm sweet potato cake with glazed peaches and banana and marshmallow ice cream (v) £5.75
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, bilberry yoghurt or chocolate (v) (gf)

Ryeburn of Helmsley Sorbets: Raspberry, passion fruit or kiwi (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) £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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