

The New Malton

Friday 20th March 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 and warm bread (v) (gf) £6.00

Pan fried duck livers on a toasted crumpet with a Perry and soy glaze £7.00

Salt baked beetroot carpaccio, goats curd, shredded artichoke, blood orange, jalapeno ketchups (v) (gf) £6.50

Coronation chicken scotch egg with raisin mayonnaise £6.50

Tempura soft shell crab with black vinegar dipping sauce (gf) £8.00

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 £9.50

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

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 £13.50

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

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

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

Smoked fish and king prawn gratin with lemon and dill buttered new potatoes, samphire and green apple salad £15.95

Slow roast belly pork, mini pear tart tatin, carrot puree, calvados gravy £14.95

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

Steak burger with pancetta, double red Leicester, mustard kraut, tomato relish, coleslaw and home made chips (gf) £14.00

Monkfish and king prawn ravioli, lemon Thyme chicken butter and samphire £14.95

Steak and kidney pie, mature cheddar mash and onion gravy £15.50

Honey roast ham, free-range eggs and home made chips (gf) £12.00

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 £13.50

Sides (turn over for more)

Homemade chips (v) (gf) £2.50

Vegetables (v) (gf) £2.50

Skinny fries (v) £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 (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
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
Tonka bean crème brûlée with lime sherbet shortbread (v) (gf) £5.70
Lime and Mediterranean tonic foam meringue pie, with gin and lavender ice cream (v) (gf) £5.90
Warm, gluten free chocolate and salted peanut brownie with banoffee ice cream and spiced rum caramel (v) (gf) £5.90
Rhubarb crumble with vanilla ice cream and ginger 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, banoffee or cinder toffee (v) (gf)
Ryeburn of Helmsley Sorbets: Pink grapefruit, 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.

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
Espresso £1.90
Cappuccino £2.20
Mocha £2.50
Boozy hot chocolate with whipped cream £5.00
Americano £2.00
Double espresso £2.50
Latte £2.20
Hot Chocolate with marshmallows £2.50

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