

The New Malton

Wednesday 4th November 2020

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

Starters and small plates

Spiced pumpkin soup, 'halloween' sesame dressing and warm bread (v) (gf) £6.00
Seared king scallops with sweet potato purée, chicken velouté and sriracha (gf) £12.00
Cauliflower, potato and spinach rosti with curried piccalilli (ve) (gf) £6.50
Beef fillet carpaccio, lemon caviar, capers, Parmesan and truffle dressing (gf) £8.50
Tandoori free-range chicken fries with crisp coriander chickpea pancake, mango chutney and mint raita (gf) £7.00
Deep fried cod cheeks with apple and sweet pickled fennel salad, chilli and ponzu dressing £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
Roast pepper, courgette, pesto and feta frittata with Turkish style lentil salad (v) (gf) £10.00
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
Vegetarian board - Buffalo mozzarella arancini, frittata, Cauliflower rosti, apple and fennel salad, baba ganoush and toasted garlic flatbread (v) £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
Butternut squash, jackfruit and edamame bean laksa with toasted cashew nut sticky rice (ve) (gf) £14.95
Lobster butter poached monkfish tail in a Spanish style crab, brown shrimp and bean stew (gf) £15.00
Fillet of venison, mini rabbit pie, pumpkin purée and damson gravy £18.95
Salt and pepper squid salad with a furikake, black vinegar and mild chilli dressing (gf) £14.95
Steak burger with pancetta, mature Cheddar, mustard kraut, tomato relish, sesame slaw and home made chips (gf) £14.50
Free range chicken, king prawn and spring onion ravioli with miso lemongrass butter and coriander oil £16.00
Lamb shank pie, minted mushy peas, chips and redcurrant gravy £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	Skinny fries (ve) £2.50
Vegetables (v) (gf) £2.50	Deep fried baby potatoes with Parmesan mayo, chilli jam, spring onions and furikake (v) (gf) £4.50
Proper Caesar salad £4.00	

(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

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

Lime sherbet brûléed pumpkin pie with mango yoghurt ice cream (v) (gf) £5.90

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

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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