

# The New Malton

Thursday 14<sup>th</sup> October 2021

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

## Starters and small plates

- Carrot and coriander soup with chilli jam and warm bread (v) (gf) £6.00
- Crispy salt and pepper, chilli squid salad (gf) £8.50
- Whipped beetroot with beetroot crunch, goat's cheese and beetroot waffle (v) (gf) £6.50
- Chorizo braised in cider with warm ciabatta £6.00
- Seared king scallops with pea and wasabi purée, lemongrass and ginger (gf) £12.00
- Free range boneless fried chicken with sriracha or barbeque sauce (gf) £7.50
- Fried Padron peppers with smoked sea salt (ve) (gf) £5.95
- Yorkshire pudding with onion gravy £4.50

## Lighter things and sharing boards

- Marinated, grilled chicken sandwich on a brioche bun with mayo and skinny fries £8.50
- Home-made fish finger sandwich with tartare sauce and salad £9.50
- 4oz Sirloin steak sandwich with fried onions, chutney and a few home-made chips (gf) £11.50
- Sharing board** – Seared king scallops, tender stem broccoli, crispy chilli squid salad, Padron peppers, lamb kofta meatballs, skinny fries £30
- 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
- Toasted pecan, artichoke and mild chilli ravioli with tomato and herb butter (v) £15.00
- Salmon and smoked salmon fishcakes with green salad, tomato, spring onion and tartare sauce £13.50
- Pork fillet and confit belly with black pudding croquette and sage and onion gravy £15.95
- Garlic king prawn, mild chilli, coriander, roast pepper and burnt peach salad (gf) £16.95
- Double steak burger with cheddar, pancetta, mustard kraut, tomato relish, slaw and homemade chips £14.50
- Beer battered haddock, cooked in beef dripping with home-made chips and mushy peas £14.00
- Gruyère glazed beef cheek and ale pie with mushy peas, chips and onion gravy £16.00
- Spiced roast sweet potato and mixed bean dumplings with tomato, spring onion and red pepper salad and mild chilli dressing (ve) (gf) £13.50
- Miso glazed cod loin, crisp ginger, kimchi spring roll and Thai green curry £15.95
- Honey roast ham, free-range eggs and home-made chips (gf) £12.95
- 8oz Sirloin steak with grilled tomato, field mushroom and home-made chips (gf) £18.95
- Add a sauce for £2.00 - Chilli Jam, blue cheese sauce, garlic butter or peppercorn sauce

## 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 |
| Mixed side salad (ve) (gf) £2.50 |  |

(gf) = Gluten free (gf) = Can be adapted to be gluten free (v) = Vegetarian dish  
(ve) = Vegan dish (v) = Can be adapted to be a vegetarian dish  
(ve) = Can be adapted to be a 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

Onion rings £2.50

Garlic bread (v) £2.75

Sweet potato fries with rosemary salt (ve) £3.00

Olives (ve) (gf) £2.95

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

## 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 honeycomb ice cream and toffee sauce (v) £6.20

Home-made tonka bean rice pudding with mango compote (gf) (v) £6.00

Toffee apple cheesecake with chocolate ice cream (v) £6.00

Roast plum crumble with Amaretto ice cream and custard (v) (gf) £6.00

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

**Ryeburn of Helmsley Ice creams:** Vanilla, mango yoghurt or 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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