

The New Malton

Sunday 16th October 2022

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

Starters and small plates

- New potato and mint soup with crème fraîche and warm bread (v) £6.00
- Lamb kofta meatballs with mint raita and sweet pickled cucumber £7.50
- Grilled goat's cheese crotin, beetroot carpaccio, pickled beetroot five spice and orange (v) £8.00
- Padron peppers with sea salt (ve) (gf) £6.00
- Shell off king prawns baked in chilli and herb butter with crusty bread £9.00
- Yorkshire pudding with onion gravy £4.50

Lighter things

- Home-made fish finger sandwich with tartare sauce and salad £10.00
- Marinated, grilled chicken sandwich on a brioche bun with mayo and skinny fries £10.00
- 4oz Sirloin steak sandwich with fried onions, chutney and a few home-made chips (gf) £12.50
- Charcuterie board** - a selection of cured meats, pickles, olives, chutney and toast £17.95

Mains

- Roast topside of Yorkshire beef (served pink) and Yorkshire pudding (gf) £15.00
- Roast lamb shoulder with red wine and redcurrant gravy (gf) £16.00
- Roast breast of guinea fowl (gf) £14.95
- Linguine with almond, lemon and basil pistou, sun blushed and cherry tomatoes, almond crumb and Parmesan (ve) £14.00
- Salmon and smoked salmon fishcakes with green salad, tomato, spring onion and tartare sauce £14.00
- Pork and herb sausage 'toad in the hole' with onion gravy £12.50
- Crispy shredded beef salad with chilli and coriander (gf) £15.00
- Double steak burger with cheddar, pancetta, mustard kraut, tomato relish, slaw and homemade chips £14.50
- Chicken and ham hock pie with baked Parmesan leeks and beef dripping roast potatoes £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
- Monkfish, salmon and smoked salmon fish pie, French peas and crusty bread £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 £14.50
- 8oz sirloin steak with grilled tomato, field mushroom and home-made chips (gf) £25.00
- Add a sauce for £2.00 - Chilli Jam, blue cheese sauce, garlic butter or peppercorn sauce

Sides (turn over for more)

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| Homemade chips (ve) (gf) £3.00 | Skinny fries (ve) £3.00 |
| Vegetables (v) (gf) £3.00 | Deep fried baby potatoes with Parmesan mayo, chilli jam, spring onions and furikake (v) (gf) £5.00 |
| Mixed side salad (ve) (gf) £3.00 | |

(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, 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

Onion rings £3.00
Garlic bread (v) £2.75
Sweet potato fries with rosemary salt (ve) £3.00
Olives (ve) (gf) £2.95
Warm ciabatta with butter/toast with butter (v) £4.00

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 £6.00
Smoked salmon and cucumber with dill mayonnaise £6.50
Ham with English mustard, tomato and rocket £6.00

Puddings

Sticky toffee pudding with honeycomb ice cream and toffee sauce (v) £6.20
Vanilla and milk chocolate cheesecake with mango ice cream (v) £6.00
Bramley apple and raspberry crumble with vanilla ice cream and carnation (v) (gf) £8.00

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

Ryeburn of Helmsley Ice creams: Vanilla, strawberry 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. Lucious 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) £2.70
Cafetière of coffee £3.00
Espresso £2.50
Cappuccino £3.00
Mocha £3.10
Boozy hot chocolate with whipped cream £5.50
Americano £2.70
Double espresso £3.50
Latte £3.00
Hot Chocolate with marshmallows £3.00

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