

# AUTUMN / WINTER MENU



**THE  
MALT  
SHOVEL  
INN**

## SANDWICHES (12-5PM)

Served with a choice of seasoned fries, French dressed salad or homemade soup

### The Malt Shovel Club Sandwich

grilled chicken breast, streaky bacon, lettuce, tomato, horseradish & chive mayonnaise, boiled egg, served on a choice of white or brown bread **£14.50**

### Fish Finger Sandwich

breaded haddock fillets, homemade tartare sauce, shredded lettuce, served on a choice of white or brown bread **£13.95**

### Rump Steak Sandwich

grilled mushrooms & onions, proper gravy for dipping, served on a white ciabatta **£14.50** (our steak is cooked medium rare)

### Honey Roast Ham & Cheddar Toastie

whole grain mustard **£13.50**

### Smoked Salmon Toasted Bagel

cream cheese, avocado, rocket **£13.50**

### Grilled Halloumi Toasted Bagel

grilled peppers & onion, spinach, avocado, hot honey siracha **£13.50** (V)

### Bacon & Brie Toasted Bagel

homemade cranberry sauce **£13.50** (VOA)

## LUNCH TIME LIGHT BITES (12-5PM)

ALL **£11.95**

### Mini Beer Battered Haddock

seasoned chunky chips, homemade tartare sauce, choice of mushy or garden peas (GFA)

### Honey Roasted Ham

egg & chunky chips, garden peas (GF)

### Pan Fried Lambs' Liver

creamy mashed potatoes, seasonal vegetables, madeira & onion gravy, streaky bacon (GF)

### Butchers' Choice Sausages & Mash

seasonal vegetables, proper gravy, crispy onions (V available)

### Mini Irish stew

slow cooked lamb, chunky root vegetables, lamb, rosemary & thyme broth, home baked soda bread & butter (GFA)

### 5oz Locally Sourced Beef Burger

in a brioche bun, fresh lettuce, tomato & onion, chunky burger relish (add cheese +1.00) (add bacon +1.50)

## SHARERS / FOR THE TABLE

### Homemade Nachos

hot nacho cheese sauce, jalapenos, salsa, sour cream, guacamole **£9.25** (V) (add beef chilli **£4.75**)

### Bread Board

warm breads, olive oil & balsamic, herb oils **£8.95** (V)

### Spiced Gordal Picante Olives

**£6.25** (VG, GF)

## STARTERS

### Breaded Halloumi Fries

sweet chilli dipping sauce **£9.25** (V)

### Homemade Soup

warm bread & butter **£8.50** (enquire about today's soup)

### Carbonara Arancini

crispy deep fried rice balls with cheese & bacon, crispy prosciutto, parmesan **£9.50**

### Twice Cooked Chicken Wings

choose your flavour: smoky BBQ, sweet chilli, hot honey siracha or gochujang & sesame **£9.50** (GF)

### Homemade Scotch Egg

pork & sage sausage meat, free range egg, seasonal chutney, French dressed salad **£9.95**

### Grilled Goats Cheese on Sourdough

homemade chilli jam, rocket, balsamic **£9.50** (V)

### Smoked Salmon & Haddock Fishcake

Hollandaise, poached egg, celeriac & apple salad **£9.95/£17.50** (as a main)

## PUB CLASSICS

Please allow at least 25 minutes for main dishes, wait times may be longer during busy periods. We can offer most of our main dishes as smaller portions on request.

### Homemade Shortcrust Pie

fully cased in buttery pastry, seasonal vegetables, proper gravy, choice of chunky chips or creamy mashed potatoes **£17.95** (VOA) (enquire about today's filling)

**Beer Battered Haddock or Breaded Scampi**  
with chips, homemade tartare sauce, choice of mushy or garden peas **£17.95**  
(GF fish available)

### Chip Shop Board

chunky chips, mini beer battered haddock, scampi pieces, battered sausage, curry sauce, bread & butter, homemade tartare sauce, choice of garden or mushy peas **£18.50**

### Locally Sourced Ribeye Steak

grilled mushroom & plum tomato, seasoned fries, buttered garden peas **£30.95** (GF)

add 5 king prawns in garlic butter **+£4.95**

add peppercorn sauce, blue cheese sauce or garlic butter **+£3.50**

### Locally Sourced Gammon Steak

chunky chips, buttered garden peas, choice of egg, pineapple or both **£17.50** (GF)

### Homemade Beef Chilli

basmati rice, Cajun nachos, guacamole, sour cream, chunky tomato salsa **£17.50** (GFA)

### Butchers' Choice Sausages

creamy mashed potatoes, seasonal vegetables, proper gravy, crispy onions **£17.95** (VOA)

## CHEFS RECOMMENDATIONS

### Pan Seared Lamb's Liver

creamy mashed potatoes, seasonal vegetables, madeira & onion gravy, crispy smoked bacon **£17.50** (GF)

### Homemade Chicken Schnitzel

breaded butterflied chicken breast, garlic butter, crushed new potatoes, anchovy fried egg, rocket and parmesan salad, creamy wild mushroom sauce **£18.50**

### Paddy's Homemade Irish Stew

slow cooked lamb, chunky root vegetables, lamb, rosemary & thyme broth, home baked soda bread & butter **£18.95** (GFA)

### Slow Cooked Lamb Shank

dauphinoise potatoes, roasted root vegetables, minted lamb gravy **£28.50**

### Pan Fried Seabass

buttered new potatoes, tender stem broccoli with garlic, creamed spinach, lemon, butter & chive velouté **£22.95**

All served in a sesame brioche bun with lettuce, red onion, tomato, chunky burger relish & a choice of skinny or chunky chips

**Double Beef Burger (2x 5oz patties)**  
**£15.50**

**Grilled Chicken (choose Cajun spiced or herb)** **£15.50**

### Breaded Halloumi Burger

grilled mushroom, sweet chilli sauce **£15.50** (V)

add cheese **£1.00** add bacon **£1.50**  
tower up! (add cheese, bacon, onion rings and hash brown) **£6.00**

## SIDE DISHES

**Seasoned Chunky Chips or Skinny Fries**  
**£4.50** (VG, GF) (+cheese **£1.00** (V, GF))

**Truffle and Parmesan Fries**  
**£5.95** (GF)

**Seasoned Sweet Potato Fries**  
**£4.95** (VG, GF)

**Beer Battered Onion Rings**  
**£4.95** (V, GFA)

**Garlic Ciabatta**  
**£5.50** (+cheese **£1.00** (V))

**French Dressed Side Salad**  
**£4.50** (VG, GF)

**Creamy Mashed Potatoes**  
**£4.50** (V, GF)

**Baked Macaroni Cheese**  
**£4.95** (V)

**Buttered Seasonal Vegetables**  
**£5.50** (V, GF, VGA)

**Creamed Spinach, Toasted Pine Nuts**  
**£5.50** (V)

Please be sure to inform your server of any allergies, intolerances, or dietary requirements prior to placing your order. Vegetarian dishes are marked with a (V) vegetarian option available (VOA) gluten free dishes are marked with a (GF) gluten free available (GFA) vegan dishes are marked with a (VG) vegan available (VGA). Please note that ingredient availability is not guaranteed, therefore marginal changes to the menu may occur.

