THE MALT SHOVEL
BREARTON

LUNCHTIME SET MENU

Tuesday – Saturday 12:00pm – 2:30pm

2 Courses for £11.95 or 3 Courses for £15.95

STARTERS

Soup of The Day – Please ask staff for details (Ⓥ option available)

Spiced Smoked Fish Cakes – Cod, Gruyere cheese, Tartare sauce & salad

Devilled kidneys – Served in a rich sauce with Bruschetta

Chicken Satay Skewers – With a peanut satay dressing on a bed of salad

Potted Chicken Liver Pate – Toast, Caramelized red onion chutney, salad garnish

MAINS

Seared Calves Liver – Creamy Mash, Crispy Bacon & Onion Gravy

Pea & Mint Risotto – Parmesan cheese & a fresh rocket salad

Cajun Haddock – Skinny Fries, Cajun Mayo & a House Salad

Home-made Traditional Sausage & Mash – Garden peas & Onion Gravy

Roast Nidderdale Chicken Breast – Potato Rosti & Seasonal Vegetables

DESSERTS

Sticky Toffee Pudding – Vanilla Ice Cream

Lemon Posset – Creamy lemon posset with a fresh berry compote

Strawberry & Raspberry Eton Mess – Fresh fruit, Meringue, Vanilla ice cream, fresh cream

Ⓥ Vegetarian Ⓖ Gluten Free

Ⓥ **FOR MORE ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF**

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À la carte Menu

STARTERS

Black Pudding Scotch Egg – Served with a Celeriac remoulade, Crispy bacon & Salad - **£6.95**

Malt Shovel Smokie – Flaked smoked haddock, Cream, Whiskey & Gruyere - **£6.45**

Crayfish & Avocado Salad – Fresh salad, lemon & a Marie Rose sauce - **£6.45**

Roast Beets & Yorkshire Goats Cheese Salad – Red, yellow & candied beetroot, Yorkshire goat's cheese, pea shoots & a Brearton honey drizzle - **£6.95**

Salted Chilli Squid – Served with an Asian salad and a sweet chilli dipping sauce - **£6.95**

MAINS

The Malt Shovel Steak & Ale Pie – Made with Theakstons Best Bitter, Served with Jenga hand cut chips & Seasonal vegetables - **£13.95**

Greshingham Duck A L`Orange –Served with Gratin Dauphinoise & Green beans & a fresh zesty orange sauce - **£17.95** GF

Confit Belly Pork – Served with a creamy mash, Petis Pois, Apple sauce & Crackling - **£14.95**

Goats Cheese Parcel – Served with a Roasted red pepper salad, herb dressing and some house fries - **£13.95** V

Holme Farmed Venison –Roasted beetroot, mash, braised red cabbage, crispy kale and red wine jus - **£19.95** GF

SIDES – £2.95 Each

House Salad – Hand Cut Chips – Gratin Dauphinoise –

Skinny Fries – Mixed Greens – Onion Rings