

SAMPLE MENU - THE MALTSTERS ARMS

SUNDAY LUNCH MENU

TO NIBBLE ON WHILE YOU WAIT

OLIVES 6

LOCAL ARTISAN BREAD, POSH BUTTER,
ARBEQUINA OLIVE OIL & SMOKED TOMATO BALSAMIC 7
A2 | A7

STARTERS

CREAM OF ROASTED COUNTRY VEGETABLE SOUP 8
LOCAL ARTISAN BREAD | POSH BUTTER
A2 A7

CRISPY WHITEBAIT 8
SAFFRON AIOLI | LEMON
A4 | A5

COARSE CHICKEN LIVER & PANCETTA TERRINE 12
PICALILLI | SOURDOUGH | LEAVES
A2 | A7

SALT 'N' PEPPER SQUID 11
WAKAME | PINEAPPLE CHILI JAM | CRISPY CHILI & PEANUT | AIOLI | KETCAP MANIS | LIME
A3 | A4 | A12 | A13

COURGETTE RIBBONS 10
ROSE HARISSA | TOASTED PUMKIN SEEDS | CRISPY CHICKPEAS | FETA SNOW
A7

DEEP FRIED HALLOUMI 10
HARISSA YOGURT | LEAVES
A7

THE ROASTS

GARLIC & ROSEMARY STUDDERED "OVERNIGHT" LAMB SHOULDER BLADE
ROSEMARY GRAVY | CAULIFLOWER CHEESE FOR 2 TO SHARE 48
A2 | A4 | A7

ANONYMOUS COFFEE RUBBED ROAST PICANHA (RUMP CAP) OF WINDSOR ESTATE HEREFORD BEEF 24
A2 | A4 | A7

ROAST CORN FED CHICKEN 23
A2 | A4 | A7

ROASTED SALMON FILLET 22
TARRAGON BEURRE BLANC | LA RATTE POTATOES | TENDERSTEM BROCCOLI
A5

BUTTERNUT & PEARL ONION TART 20
VEGAN GRAVY **VG**
A2

VEGAN CHILI AND LEMONGRASS BURGER 17 VG
CHILI JAM | LETTUCE | TOMATO | FRIES

CAULIFLOWER CHEESE FOR 2 10
A7

TABLE SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, ORANGE & HONEY GLAZED CARROTS, SEASONAL GREEN VEG, BUTTERED
LEEKS & PEAS, YORKSHIRE PUDDINGS, GRAVY

A1 CELERY A2 CEREALS (GLUTEN) A3 CRUSTACEANS A4 EGGS A5 FISH A6 LUPIN A7 MILK A8 MOLLUSCS
A9 MUSTARD A10 NUTS (TREE) A11 PEANUTS
A12 SESAME A13 SOYA A14 SULPHUR DIOXIDE