

SAMPLE DINNER MENU

STARTERS

- French Onion Soup** £5.95
Fresh beef stock, onions, garlic croutons & Gruyere cheese
- Devilled Kidneys** £6.45
Braised ox kidneys, served in a rich gravy & with toast
- Salt & Chilli Squid** £6.95
Served with a sweet chilli dipping sauce & Asian salad
- Black Pudding Scotch Egg** £6.95
With celeriac remoulade, crispy bacon & salad garnish
- V GF Roast Beetroot & Yorkshire Goatscheese Salad** £6.95
Red, yellow & candied beetroot, candied walnuts, pea shoots & a Brearton honey drizzle
- Chicken Satay Salad** £5.95
Nidderdale chicken breast pieces served on a bed of fresh salad, with a peanut satay dressing
- Spiced Smoked Fish Cakes** £6.95
Made from lightly spiced - home smoked cod & gruyere cheese, served with a fresh herb salad & lemon
- GF Crayfish & Avocado Cocktail** £6.45
Fresh Crayfish & salad, with a marie rose sauce
- GF 'Malt Shovel Smokie'** £7.45
Flaked smoked haddock pieces in a cream & whisky sauce with Gruyere cheese, salad & Bruschetta

MAINS

- £14.45 The Malt Shovel Steak & Ale Pie**
Made with Theakstons Best Bitter, Served with Jenga hand cut chips & Seasonal vegetables
- £12.45 Seared Calves Liver** GF
Served with creamy mashed potato, peas, crispy bacon & our homemade onion gravy
- £12.95 10oz Gammon Steak** GF
Served with skinny fries, fried egg, pineapple relish & a salad garnish
- £14.95 Braised Dexter Ox Cheeks**
Served with horseradish mash, seasonal vegetables, crispy kale & a rich bourguignon sauce
- £16.95 Duo of Pork**
Pork tenderloin, confit belly pork, Dauphinoise potatoes, petit pois and a red wine jus
- £13.95 Baked Spinach & Ricotta Pancakes** V
Home-made pancakes baked with fresh spinach and ricotta cheese, with new potatoes & seasonal veg
- £15.95 Confit Duck**
Confit duck leg, mashed potato, greens and a rich chorizo jus
- £17.95 Gressingham Duck A L'Orange** GF
Served with gratin dauphinoise & green beans
- £12.95 Hole Farmed Venison**
Roasted beetroot, mash, braised red cabbage, crispy kale & red wine jus
- £12.45 Greek Vegetable Moussaka** V GF
Served with rich tomato sauce, tempura mushroom, Greek salad & a side of fries

OUR STEAKS

Our beef is from selected Yorkshire butchers, and is hung for a minimum of 30 days to ensure maximum flavour & tenderness. The steaks are char-grilled and served with Jenga hand cut chips, steak tomatoes, salad & the choice of:

Green Peppercorn, Bearnaise GF or Garlic Butter GF

6oz / 10oz Rib-eye - £16.95 / £20.95

SIDES

House Salad - £2.95 / Hand Cut Chips - £2.95 / Gratin Dauphinoise - £2.95
Skinny Fries - £2.95 / Mixed Greens - £2.95 / Onion Rings - £2.95

V Vegetarian GF Gluten Free - Please ask for further dietary requirements

For allergen information on all of our menu items, please ask a member of our team, who will be happy to help.