



Match Day Menu

To Start

Focaccia, balsamic olive oil & Kalamata olives 3

Sweetcorn soup, chilli oil, spiced cheesy cornbread 6.5

Chicken liver parfait, red onion jam & toasted brioche 7

Artisan Charcuterie board, freshly baked focaccia, pickles 4.5/8.5

Asian prawn salad, edamame, bean shoots, pickled ginger, chilli, roasted peanuts 6/10

Greek galotyri cheese, chargrilled ciabatta, pomegranate seeds & molasses, pistachio & basil 5/8

Thai spiced steamed mussels with chilli, coconut & coriander 6.5/10

Crispy squid, confit garlic mayo 8

Mains

Calif-Oregon Amber Ale battered fish of the day, thrice cooked chips, crushed peas, tartar 14.5

Roasted hake in serrano ham, saffron & chorizo risotto, charred broccoli, lemon, chilli & garlic 16

Pappardelle Pasta, salsa verde, tender stem broccoli, rocket & Parmesan 12.5

Moroccan spiced lamb burger, tomato chilli jam, tzatziki, thrice cooked chips 14.5

200g rare breed 35 day aged Sirloin steak, thrice cooked chips, béarnaise/peppercorn 22.5

The Malt House Angus burger 5/10oz with all the trimmings, thrice cooked chips 12.5/15.5
(+ cheese/bacon 0.5/1)

Mixed salad / Rocket salad / Seasonal greens / Skinny fries / Thrice cooked chips 4

Something Sweet

Chocolate Paris-Brest, chocolate Chantilly, praline ice cream 6

Pedro Ximenez sherry infused new season English strawberries, clotted cream, shortbread 6

Pecan & walnut baklava, caramelised apricot, lemongrass, mint & yoghurt ice cream & honey 6

Selection of cheese with oatcakes, fruit & nut bread & quince paste 9

A 12.5% discretionary service charge will be added to your bill

Food Allergies & Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients