

# The Old Alley @ The Maltsters Arms

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## To nibble whilst you wait

### Bread Basket 4

A selection of warm, freshly baked rolls served with Devon salted butter.

### Mixed Olives 4

A bowl of marinated mixed pitted olives

### Halloumi Fries 5

Lightly fried Halloumi sticks with Stokes chilli jam

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## STARTERS

### Truffled Garlic Mushrooms 9

Button mushrooms in a creamy garlic sauce topped with panko breadcrumbs & Devon blue cheese, served with garlic bread.

### Baked camembert 10.5

Camembert, baked with rosemary oil & served with warm bread & pickled cornichons

### Seared Scallops 11.5

Pan seared scallops, with home-made pesto, Parma ham crisp, & caper berries.

### Sweet pea & mint Ravioli 9.5

Vegan Ravioli stuffed with mint & sweet pea drizzled with Olive oil & Cornish seasalt.

## SIDES

Hand cut seasoned chips 3.5  
With Cheese 4.5

Cider battered onion rings 4

Garlic Focaccia 4  
With cheese 4.5

Our own coleslaw 3.5

Creamy garlic mushrooms 4

Side of vegetables 4

Our friendly staff will happily help with any questions or allergies you may have.

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### 28 Day matured 8oz Rump steak 25

Served with confit cherry vine tomatoes, cider battered onion rings, hand cut chips & your choice of steak sauce.

Peppercorn or Beef dripping

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## From The Grill

### Holsworthy D-cut Gammon Steak 18.5

10oz chargrilled gammon steak, free range fried egg, pineapple, confit cherry vine tomatoes, cider battered onion rings & hand cut chips

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### Home made Aberdeen Angus burger 17.5

Chargrilled local Aberdeen Angus meat from Higher Bagmores farm, Woodbury topped with Westcountry cheddar, Holsworthy streaky bacon, home made burger sauce & salad in a soft glazed roll served with hand cut chips, cider battered onion rings & coleslaw  
Double up your burger for an extra £2.50!!

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All of our food is cooked fresh to order & most is available gluten free

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## HOT DRINKS

Americano 2.5

Cappuccino 3

Caffe Latte 3

Flat White 2.95

Espresso 2

Pot of Devonshire tea 2.5

Hot Chocolate 3

## DESSERTS 7.5

### Apple & mixed berry crumble

Baked & stewed apples with a mixture of seasonal berries, topped with a crunchy shortbread crumb served with local custard.

### Chef Clive's home-made cheesecake

Classic baked cheese cake served with double cream - please ask for today's flavour.

### Traditional Creme Brulee

Vanilla Creme Brulee served with handmade clotted cream shortbread.

### Raspberry mousse

White chocolate & raspberry mousse, topped with coconut, raspberry coulis & meringue.

### Warm chocolate brownie

Warm chocolate brownie with home-made chocolate sauce & vanilla ice-cream.

Iced Latte 3.2

Mocha 3.2

Pot of Tick tock rooibos 3

Pot of fruit tea 2.5 - please ask for selection

Liqueur Coffee 7 - please ask for selection

Floater Coffee 4

Add Syrup 50p

Oatly Oat milk available as an alternative in any hot drink

De-caffe coffee/tea also available

## LOCAL DAIRY ICE-CREAM

£2.50 PER SCOOP

### Strawberries & Cream

Honeycombe

Salted Caramel

Belgian Chocolate

Vanilla

### DAIRY FREE:

Passion fruit, mango & coconut

Chocolate

Blackcurrant sorbet

Vanilla

### VEGAN DESSERT

### Apple & mixed berry crumble

Baked & stewed apples with a mixture of seasonal berries, topped with a crunchy shortbread crumb served with vanilla ice-cream

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## CHEESE BOARD

12.5

Godminster cheddar

Sharpham brie

Devon blue

Rachel white lake goats cheese

All served with quince jelly, grapes & our signature home-made crackers

*The perfect partner to a cheese board has to be a port.*

**Krohn 'Ambassador' Ruby Port** - Rich & full bodied with a soft finish, a delicious Ruby Port. 50ml £3.50

**Krohn Colheita Port** - A classic Colheita. A vintage tawny port, smooth, complex & deliciously nutty. 50ml £4.20

### Too full for a full dessert?

Why not try a mini Chocolate brownie or Cheesecake

Served with any hot drink for only £8

(excluding liqueur coffee)

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All desserts are gluten free with the exception of the cheesecake, shortbread & home-made crackers.