

The Old Alley @ The Maltsters Arms

Sunday Menu

Roast local Topside of rare beef, homemade Yorkshire pudding, goose fat roasted potatoes & rich beef marrow gravy. 17.5

Succulent slow roasted Holsworthy shoulder of pork, goose fat roasted potatoes & a rich beef marrow gravy. 17.5

Double meats with Yorkshire pudding & crackling for an additional £2

Beetroot, butternut squash & lentil roast served with roasted new potatoes & vegetarian gravy. 16.5

All the above served with a selection of fresh vegetables, cauliflower & broccoli cheese & braised red cabbage.

Additional Yorkshire pudding £1

Bowl of home-made crackling £2

Bowl of goose fat roasted potatoes £2

Should you require any extra vegetables or gravy don't hesitate to ask a member of our friendly team who will happily provide you with more!

Homemade Aberdeen Angus burger

Chargrilled local Aberdeen Angus mince from Higher Bagmores farm, Woodbury, topped with West Country cheddar, Holsworthy smoked streaky bacon, chef's burger sauce, lettuce & tomato, in a soft glazed roll served with our own hand cut seasoned chips, homemade coleslaw & battered onion rings. 17.5

Halloumi burger

Lightly fried halloumi in a soft glazed roll topped with Stokes chilli jam, lettuce & tomato Served with our own hand cut seasoned chips, homemade coleslaw & cider Battered onion rings. 16.5

Local line caught fish and hand cut chips

Cider battered catch of the day served with our own hand cut seasoned chips, homemade minted mushy peas & chunky tartare sauce. 17.5

All available gluten free – just let a staff member know when ordering.