

# The Old Alley @ The Maltsters Arms

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## To nibble whilst you wait

### Bread & oil 4.5

Rosemary & sea salt focaccia with olive oil & balsamic.

### 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

### Battered calamari 10

Cider battered calamari served with crisp cos lettuce & garlic aioli.

### Mozzarella Salad 9

Tomato, mozzarella & pesto rocket salad.

## 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, topped with smoked 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 8

### 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 a handmade cinnamon puff pastry straw.

### Apple & cinnamon sponge

Warm apple & cinnamon sponge cake topped with local custard.

### 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

Please ask a member of staff for our current choice of flavours.

## 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

A selection of local cheeses

Served with Devon chutney, grapes & our signature home-made crackers

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

**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 can be adapted to be gluten free.