

The Old Alley @ The Maltsters arms

STARTERS

Farmhouse Pate	10.5	Tempura king prawns	10.5
A wedge of pate, served with local chutney, warm sourdough bread & dressed rocket.		Lightly battered king prawns with rocket, sweetie drop peppers & sweet chilli sauce.	
Truffled garlic mushrooms	9.5	Baked Camembert	15
Wild & button mushrooms in a creamy garlic & stilton sauce, topped with panko breadcrumbs, served with garlic sourdough		Camembert for 2, served with smoked garlic & tomato chutney & warm sour dough.	
LIGHTER NIBBLES			
A bowl of home-made pork crackling with apple sauce.	4	A bowl of mixed marinated pitted olives.	6
Lightly fried halloumi sticks with smoked garlic & tomato chutney	7	Warm sourdough, served with olive oil & balsamic.	4.5

MAINS

Liver & Bacon	18.5	D-cut gammon steak	19.5
Pan-fried lamb's liver & smoked bacon, in a port sauce, topped with caramelised onions, served with mashed potato, roasted carrots, braised red cabbage & greens.		Chargrilled gammon steak, a free range fried egg, seasoned chips, cider battered onion rings & a Heritage tomato.	
Butter braised chicken	19	Local Aberdeen Angus Rump steak	24
A succulent chicken breast, crispy bacon, creamy mashed potato, green vegetables & a brandy pepper sauce.		Chargrilled Pave rump steak, finished with garlic & sea salt butter, served with balsamic charred shallots, portobello mushroom, Heritage tomato & seasoned chips	
Chef's home-made pie	19	Maltsters burgers, choose from:	18.5
Short crust pastry pie, served with mashed potato, braised red cabbage, roasted carrots, greens & a rich bone marrow gravy.		Local minced beef steak, topped with a portobello mushroom & truffle cheese.	
Fish & chips	18.5	<u>OR</u>	
Cider battered catch of the day, served with seasoned chips, crushed minted peas & home-made tartare sauce.		Lightly fried halloumi.	
Cauliflower, chickpea curry	18.5	<u>OR</u>	
Chefs home-made spinach, chickpea & cauliflower curry, served with rice, mini poppadom's & mango chutney.		Local minced beef steak, topped with smoked cheddar & bacon.	
Portobello mushroom	18	All served in a soft glazed roll, with rocket, pickles, seasoned chips, cider battered onion rings, home-made coleslaw & our signature burger sauce.	
Baked portobello mushroom, topped with goats cheese, on a pesto, Mediterranean vegetable & sauté potato medley.		Double up your burger for an extra £3.50	
		Upgrade to cheese truffle fries for £3	

SIDES

Steak sauces	3	Home-made coleslaw	4
Creamy peppercorn or rich beef dripping		Sundried tomato & olive salad	5
Seasoned chips	4.5	Cheese truffle chips	6
Garlic sourdough	4.5	Vegetable side dish	4.5