



Mother's Day at Malt Cross

ROAST DINNERS

ALL SERVED WITH ROAST POTATOES,
SEASONAL VEG, CARROT & SWEDE
MASH. YORKSHIRE PUDDINGS,
CAULIFLOWER CHEESE, STUFFING &
LASHINGS OF GRAVY

BEEF RUMP - £19 (GFO)

HERB CRUSTED RACK OF LAMB - £21

SUPREME OF CHICKEN - £17 (GFO)

PORK BELLY - £18 (GFO)

**CHESTNUT & MUSHROOM
WELLINGTON - £16 (V, VGO)**

STARTERS & SMALL PLATES

BREAD & HOUSE DIPS - £6 (VG)
FOCACCIA, HUMMUS, RAITA
OLIVE OIL & BALSAMIC

PRAWN & AVOCADO COCKTAIL - £8 (GFO)
SERVED WITH FOCACCIA

BEETROOT & GOATS CHEESE TART - £7.50 (V)
PUFF PASTRY, LAYERED BEETROOT,
GOATS CHEESE, BEETROOT KETCHUP

ROAST MUSHROOM SOUP - £6.50 (VG, GFO)
SERVED WITH FOCACCIA

SALT & PEPPER CHICKEN SKEWER - £8.50 (GF)
PICKLES & LIME MAYO

PUDDINGS

MADE IN-HOUSE BY OUR KITCHEN TEAM

DOUBLE CHOCOLATE MOUSSE - £6 (V)
GINGER CRUMB

CHERRY BAKEWELL TART - £6 (V)
CLOTTED CREAM

STICKY TOFFEE PUDDING - £6 (V)
SERVED WITH VANILLA ICE CREAM

BURNT BASQUE CHEESECAKE - £6 (V, GF)
BLUEBERRY COMPOT

PLEASE INFORM US OF ANY ALLERGIES & DIETARY
REQUIREMENTS WHEN ORDERING

KEY:

V - VEGETARIAN

VG - VEGAN

VGO - VEGAN OPTION

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION