



# 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