

A La Carte - Available for lunch or dinner

Starters A 10% discretionary gratuity may be added to invoices for parties of 10 or more

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| Risotto cakes pannée with tiger prawns, coriander and chilli, served with basil pesto and dressed leaves | £6.95 |
| Roast vegetable and Fine Fettle cheese mille feuille, marinated in garlic, lemon and rosemary oil | £6.50 |
| Home-made Toulouse sausage cassoulet | £6.95 |
| Grilled field mushroom and home-cured pancetta on a toasted Welsh rarebit brioche v | £6.50 |

Malt Shovel Classic Starters

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| Malt Shovel Pâté (chicken & game livers/smoked bacon) | £6.50 |
| Malt Shovel smokie - Júrg`s home-smoked haddock with single Speyside malt whisky and Gruyère cheese | £6.50 |
| Salt and chilli squid - marinated squid coated in Maldon salt, chillies, szechuan pepper and cornflour GF | £6.95 |
| Traditional French onion soup with toasted Gruyère cheese | £5.50 |
| Devilled kidneys in a deliciously rich red wine sauce with our "ready to dunk" toasted soldiers | £6.50 |

House Speciality - The Kiln Platter The legendary Malt Shovel starter Sharing Platter for 2 or more, featuring a taste of all our award-winning home-smoked products, served with blinis, mustard and dill sauce and beetroot and horseradish sauce GF DF (priced per person) £15.00
or please choose one of our smoked products as a starter £9.95
or with salad and new potatoes as a main course £14.95

Peat Smoked Salmon; Romanov Salmon (marinated in beetroot and lightly smoked with local apple-wood - Gold Award); Gravdlax (cured with dill, sugar, salt, mustard seed and black pepper); Oak Roast Salmon (lightly cooked and oak smoked - Gold Award); Smoked Nidderdale Trout (Gold Award); Smoked Free-range Local Chicken Breast - Silver Award; Smoked Gressingham Duck Breast; Smoked Home-made Toulouse Sausage (Bronze Award)

To accompany your starter we recommend:

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| A basket of our delicious home-made granary or gluten-free bread | £2.95 |
| A bowl of our famous cabbage salad | £3.50 |

Main courses

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| Pan fried duck breast glazed with an orange, star anise and ginger sauce, with crème fraiche and braised beetroot GF | £16.90 |
| Pork and black pudding tournedos with green peppercorn and brandy sauce and straw potatoes GF | £15.95 |
| Honey-glazed rack of Yorkshire lamb, complimented with courgettes provençale, thyme infused parsnip purée, a whisky jus and gratin Dauphinoise GF | £28.95 |
| Partridge in a Pear Tree! Roasted local partridge with sage and caramelised shallots, with a mulled-wine poached pear and roast new potatoes GF | £16.95 |
| Prime Yorkshire fillet steak, with morel mushrooms, pine nuts and a red wine and cream jus GF | £29.95 |

Malt Shovel Classic Main Courses

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| Wienerschnitzel - using prime Dutch Veal, garnished with capers, lemon & anchovy, served with dauphinoise potatoes | £16.95 |
| Marinated, seared, locally-farmed venison, served with red cabbage, apple and spätzli (Swiss speciality) | £16.95 |
| Weeping Tiger - slices of prime fillet steak with chilli, served on a sizzling platter, with oyster & mint sauce and chilli sauce. Served with fragrant jasmine rice GF DF | £20.95 |

Additional vegetables or salad:

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| Fresh vegetables of the day | £3.50 |
| Dauphinoise potatoes | £3.50 |
| New potatoes | £3.50 |
| Mashed potato | £3.50 |
| Thrice-cooked chunky chips | £3.50 |
| Green or mixed salad or our special cabbage salad | £3.50 |

For today`s specials and fresh fish please see blackboard

Please remember – all fish may contain bones!

Comfort Zone - Ideal for lunch-time or early evening

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| Fish, chips and mushy peas – fresh East Coast haddock in a light tempura batter | (small) £7.95 | £9.95 |
| Freshly made fish cakes with a light garlic mayonnaise, salad and chunky chips | (starter) £6.95 | £12.95 |
| Gourmet style burger – 100%home ground topside of beef, grilled with Yorkshire goat`s cheese and served with a large dollop of sticky red onion marmalade, served with chunky chips and salad | | £9.95 |
| Home-made baked shortcrust pie – please enquire | | £9.95 |
| Pan fried calves` liver with onion gravy, mashed potato and French-style peas | | £9.95 |
| Home-made Cumberland sausage with mashed potato, onion gravy and French-style peas | | £9.95 |
| Mrs Bell`s blue cheese, broad bean and pea risotto | | £9.95 |
| Game casserole served with home-made granary bread | | £10.95 |
| Minute Steak and garlic butter with chunky chips and green salad | | £12.95 |
| <u>Additional vegetables or salad:</u> | | |
| Fresh vegetables of the day | | £3.50 |
| Dauphinoise potatoes | | £3.50 |
| New potatoes | | £3.50 |
| Mashed potato | | £3.50 |
| Thrice-cooked chunky chips | | £3,50 |
| Green or mixed salad or our special cabbage salad | | £3.50 |

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Please enquire for any special dietary requirements

GF – Gluten Free

DF – Dairy Free

V – Vegetarian

We are happy to serve half-portions of most of our dishes for children

Welcome to Bleikers at The Malt Shovel, Brearton

All our dishes are prepared to order and therefore take time. We would ask that if you are in any particular haste, please let us know and we will do our very best to advise you in your choice. If you are in no hurry, however, please relax and enjoy our fine food in the company of friends.

Swiss-born Jürg Bleiker came over to England in 1965 to work in the Portpatrick Hotel in Scotland (to learn the language!) It was here that he met his wife Jane. They returned to Switzerland for Jürg to complete his Hotel-school training, were married in October 1966 and took over the Old Deanery Restaurant in Ripon in 1967. It was here that they brought up their six children. In 1988 they sold the restaurant and created the hugely successful Bleiker's Smokehouse, winning, over the years, six "Great Taste" Gold Awards, plus many Silver and Bronze Awards and a commemorative plate for "The Best Kipper In The World Ever"! Their passion for the restaurant trade, however, did not dim and in 2006 they decided to purchase The Malt Shovel Inn, leaving the Smokehouse in the competent hands of two of their daughters and their husbands. (Bleiker's Smokehouse products are now in every major UK store plus many more world-wide.) D'Arcy, Jürg and Jane's only son, and his wife Anna, who are internationally renowned operatic soloists, (check dates for our fabulous evenings of Opera with Dinner) moved north and Bleikers at The Malt Shovel was born! D'Arcy and Anna have now moved on to pastures new. Jürg and Jane have this year celebrated the birth of their 21st grand-child and think they will now "stay put" and enjoy their family, The Malt Shovel and their customers, many of whom they are proud to have known for nearly 45 years!