



# malt

Bar & Deli

At Malt we are passionate about using local suppliers wherever possible.

Our baker is 23rd Street Food Company who are a Husband and Wife team from Selby. They make our Sourdough, English Muffins, Crumpets, Granola and fabulous Cinnamon Rolls from their home bakery.

Our Coffee is freshly roasted by CLO Coffee in Micklefield.

Our Cheeses come from the award-winning Cryer & Stott in Allerton Bywater near Castleford and our Charcuterie Meats are from Lishmans of Ilkley.

Our Honey is supplied by Field Lane Honey Bees in Hambleton.

Our Shoots are grown and supplied by Street Shoots in Monk Fryston.

Our Milk, Cream and Eggs are supplied from Sherburn based Clancy's Dairies.

Our Pork Pies are by Starkey's Butchers, and our Fruit and Salads are from Jacksons, both literally across the road from us.

Our Gins, Rums, Vodkas and Syrups are distilled at NailMaker in Barnsley. Our Wine supplier, Barrique Fine Wine is based in Ossett near Wakefield.

Even our boards on which we serve our platters are provided by a local wood carving company - Fairy Doors in Monk Fryston.

And finally, our Cakes and Desserts are the product of a fabulous collaboration with our good friends at T-Post in South Milford.

It doesn't get more local or sustainable than that!

Menu available in large font. Please ask  
your server.

# Brunch

Served until 3pm



## Croissants

All Butter Croissant (VE)	3.2
Almond Croissant (VE)	3.8
Chocolate Croissant (VE)	3.8
Gluten-Free Croissant (VE, GF)	3.6



## Cinnamon Rolls

Traditional Cinnamon Roll (VE)	4
Lemon & Blueberry (VE)	4.5
Biscoff (VE)	4.5

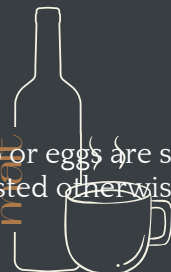
## Warm Breakfast Items

Sourdough Toast (VE, VG) with Yorkshire Butter or Vegan Butter	3
Gluten-Free Toasted Bagel (VE, VG, GF) with Yorkshire Butter or Vegan Butter	3
Smashed Avocado on Sourdough Toast (VE, VG) or Gluten-Free Bagel (VE, VG, GF)	6
Poached Egg on Sourdough Toast (VE, VG) or Gluten-Free Bagel (VE, VG, GF)	5.5
Large Homemade Crumpet (VE) with Yorkshire Butter or Vegan Butter	3.5
Eggs Benedict Homemade English Muffin Served with two Poached Eggs, Hollandaise Sauce and Yorkshire Ham	10.5
Eggs Royale Homemade English Muffin Served with two Poached Eggs, Hollandaise Sauce and Smoked Salmon	11.5

### Extras:

Marmite Butter	1
Jam (Strawberry or Raspberry) or Marmalade	1
Poached Egg (One Egg)	2.5
Smashed Avocado	3

Please note all items with avocado or eggs are served with chili flakes unless requested otherwise



# Brunch

Served until 3pm



## Homemade Granola (VE, VG, GF)

With Greek Yoghurt & Fruits of the Forest Berry Compote (VE, GF)  
or Honey (VE, GF)


5

## Breakfast Drinks

Espresso	3.1	Flavoured Tea	3.2
Americano	3.6	Red Berry	
Long Black	3.6	Peppermint	
Latte	3.9	Green Mao Jian	
Cappuccino	3.9	Lemongrass & Ginger	
Flat White	3.9	Earl Grey Blueflower	
Mocha	4.1	Britvic Fresh Juice	3.4
Hot Chocolate	3.9	Orange or Apple	
With Cream & Marshmallows (Extra)	1.5	J20	3.6
Iced Coffee	4	Apple & Raspberry	
Syrups	0.5	Apple & Mango	
Yorkshire Tea	3.2	Orange & Passion Fruit	
		Alternative milk options	0.5
		Oat	
		Soya	
		Almond	
		Babychino	2.5
		Child's Hot Chocolate	2.5
		With Cream & Marshmallows (Extra)	1.25



# Nibbles

 Artichoke Hearts (VE, VG, GF)	3.2
Cornichons (VE, VG, GF)	2.2
Hummus with Cradoc's Crackers or GF Crackers (VE, VG, GF)	3.6
Moroccan Style Hummus with Crackers (VE, VG, GF)	3.6
Gordal Olives (VE, VG, GF)	3.9
Smoked Almonds (VE, VG, GF)	3.2
Chilli & Lime Pistachios (VE, VG)	3.2
Sourdough with Balsamic & Olive Oil (VE, VG)	4.5
Sourdough with Yorkshire Butter (VE)	4.5
Salted Cashew Nuts (VE, VG, GF)	3.0
Hand Cooked Sweet Chilli Crisps (VE, VG, GF)	2.6
Pepper Pearls (VE, VG, GF)	3.2

Triple Snack Board  
Any 3 snacks of your choice served  
on a sharing board  
10



# Food menu



## Homemade Baked Sourdough Rolls

Served warm with your choice of any 2 Charcuterie options, Yorkshire Butter or Vegan Butter and Caramelised Onion Chutney

Brie Sourdough Roll (VE)	8.5
Jalapeno & Cheddar Sourdough Roll (VE)	8.5
Cheese & Caramelised Onion Sourdough Roll (VE)	8.5
Roasted Tomato Sourdough Roll (VE, VG)	8.5



## Homemade Soup of the Day

If available - please ask your server for details

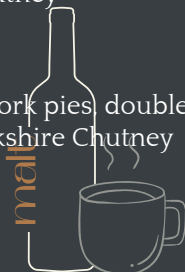
Served with Sourdough Bread	7.5
Served with any of the above Sourdough Rolls	10



## Charcuterie Boards

All Charcuterie boards served with freshly baked Sourdough, Gordal Olives, Cornichons and Cradoc's Crackers (or Gluten-Free Crackers upon request)

'Create Your Own' For One Served with your choice of 3 Charcuterie options plus Quince jelly & Caramelised Onion Chutney	14.9
'Create Your Own' For Two Served with your choice of 5 Charcuterie options plus Quince jelly & Caramelised Onion Chutney	23.9
Yorkshire's Finest For One Served with an award-winning 'Starkey's' Pork Pie, Yorkshire Ham, 'Eh Up' Cheddar, traditional Pickled Onions and Yorkshire Chutney	15.9
Yorkshire's Finest For Two Served with two award-winning 'Starkey's' pork pies, double Yorkshire Ham, double 'Eh Up' Cheddar, traditional Pickled Onions and Yorkshire Chutney	24.5



# Charcuterie



Eh Up Yorkshire Cheddar  
Smooth - Butterscotch - Salt Crystals

Mayfield by Arthur Allsop  
Firm - Nutty - Sweet

Flatcapper Northern Brie  
Earthy - Creamy - Mushroom Notes

Duke of Wellington Blue  
Buttery - 15 Week Mature

Ribblesdale Floral Goats Cheese  
Soft - Honey - Floral

Sheffield Forge Yorkshire Relish Red  
Henderson's Relish - Deep, Punchy Flavour

Smoked Red Leicester  
Butterscotch - Nutty - Oak Smoke

Kit Calvert Wensleydale  
Traditional Farmhouse Cheese - Earthy Finish

Drunken Burt  
Washed in Oak Barrel Cider - Sweet - Golden

Ewe Beauty  
6 Month Mature - Nutty - Caramel

Lord London  
Fresh - Grassy - Creamy

King Charles III  
Truffle - Pine - Floral



Lishmann's Yorkshire Speck  
Subtle - Smoke - Pork

Lishmann's Bresaola  
Cured - Beef - Fillet

Lishmann's Yorkshire Prosciutto  
Airdried - Yorkshire - Ham

Lishmann's Yorkshire Chorizo  
Pork - Paprika - Garlic

Lishmann's Fennel Salami  
Pork - Fennel - Delicate

Lishmann's Coppa  
Pork - Rib Eye - Sophisticated

Lishmann's Red Wine Pepperoni  
Beef - Wine - Cayenne

Lishmann's Yorkshire Ham



Vegan Feta

Vegan Applewood Smoked Cheddar

Artichoke Hearts

Pepper Pearls

# Desserts

## Exclusive T-Post Sweet Treats

A customised selection of seasonally created desserts by the T-Post in South Milford

### Seasonal T-Post Trio

A delicious trio of freshly made luxury desserts - please ask your server for details

### Selection of Seasonal Bakes & Cakes

Please ask your server (or check our deli fridge) for more!

## Other Sweet Treats

Gluten Free Brownie (VE, VG, GF)

5

Served warm with Cream (VE, GF)

## Cinnamon Rolls

Traditional Cinnamon Roll (VE)

4

Lemon & Blueberry (VE)

4.5

Biscoff (VE)

4.5

