



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 Bread, 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 chutneys & preserves are from Nicholls Pickles in Howden.

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 Slaters, 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 Craig & Matt at Craybakes in Selby.

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

Menu available in large font. Please ask
your server.

Hot Drinks

Also available to takeaway

Coffees

Decaf also available

Espresso	3.3
Americano	3.9
Long Black	3.9
Latte	4.2
Cappuccino	4.2
Flat White	4.2
Cortado	3.9
Espresso Macchiato	3.5
Mocha	4.2

Syrups

Vanilla
Caramel
Hazelnut
Chai
Gingerbread
Honeycomb

0.7

Teas

Yorkshire Tea	3.5
Flavoured Teas	3.5
Red Berry	
Peppermint	
Green Mao Jian	
Lemongrass & Ginger	
Earl Grey Blueflower	
Decaf Tea	3.5

Hot Chocolates

Hot Chocolate	3.9
With Cream & Marshmallows (extra)	1.5
White Chocolate	4.9
With cream and white chocolate curls	
Orange & Chocolate	4.9
With chocolate covered popping candy	
Praline Chocolate	4.9
With praline hazelnuts	
Toasted Marshmallow	4.9
With freshly toasted marshmallows	

Specialist Lattes

Matcha	4.8
Beetroot & Ginger	4.8
Blue Chai	4.8
Gingerbread	4.9
With cream and a gingerbread man	
Honeycomb	4.9
With cream and toffee pieces	
Pumpkin Spice	4.9
With cream and cinnamon dust	

Extras

Extra Shot	0.7
Alternative milk options	0.7
Oat	
Soya	
Almond	



Iced & Cold Drinks

Also available to takeaway

Iced Coffees

Decaf also available

Americano	3.9
Latte	4.2
Mocha	4.2
English Toffee Iced Latte with cream & toffee pieces	4.9
Chocolate Cookie Iced Latte with cream & oreo pieces	4.9
Syrups	0.7

Frappes

Served with whipped cream

Biscoff	4.9
Bueno	
Cherry Bakewell	
Cookies & Cream	
Milk Chocolate	
Mint Choc Chip	
Pistachio	
Raspberry & White Chocolate	
Salted Caramel	
Strawberry	

Iced Matcha

Banana Bread	4.9
Blueberry Muffin	
Cherry Bakewell	
Pistachio	
Strawberry	
White Chocolate	

Lemonades

Cloudy	
Kiwi	
Passionfruit	
Peach	

Refreshers

Dragonfruit & Mango	3.6
Pink Lemonade	
Tropical	

Smoothies

Blueberry & Blackberry	4.8
Exotic Fruits	
Mango & Passionfruit	
Strawberry & Banana	

Cold Drinks

Freshly squeezed orange juice	4.5
Fresh juices	3.9
Apple	
Cranberry	
Pineapple	
J2Os	3.5
Apple & Raspberry	
Apple & Mango	
Orange & Passionfruit	
Pepsi/Pepsi Max	3.4
R Whites Lemonade	3.4
Coca Cola/Coke Zero/Diet Coke	3.7
Fentimans	3.9
Dandelion & Burdock	
Ginger Beer	
Rose Lemonade	
Victorian Lemonade	
San Pellegrino	3.8
Orange	
Lemon	
Pomegranate	
Schweppes Appletizer	3.5
Harrogate Spring Water	3.5
Still 330ml	
Sparkling 330ml	



Brunch

Served until 3pm



Malt Muffins

Freshly baked English muffins, toasted and served your way. You can switch your muffin for toasted sourdough or a bagel (plain or gluten-free) if you prefer - just ask!

Choose from:

“The Basic” with Yorkshire butter	4
“The Benedict” with Yorkshire ham, 2 poached eggs and hollandaise sauce	10.9
“The Royale” with smoked salmon, 2 poached eggs and hollandaise sauce	11.9
“The Avo” with smashed avocado & Sriracha sauce	9.5
“The Piggie” with Starkey’s sausage meat patty, Sheffield Forge cheese melt and a fried egg	11.5
“The Spicy” with avocado, pan fried chorizo, 2 poached eggs and Sriracha sauce	10.5
“The Fishy” with the classic smoked salmon and cream cheese combo	9.5

Additional Items:

• Marmite butter/Vegan Butter	1
• Jam (strawberry or raspberry), marmalade or honey	1
• Poached or fried egg (per egg)	2.5
• Smashed avocado	2.5
• Starkey’s sausage meat patty	2.5
• Pan fried chorizo	2.5



Croissants

All Butter Croissant	3.5
Almond Croissant	4
Chocolate Croissant	4
Gluten-Free Croissant	3.8



Cinnamon Rolls

Traditional Cinnamon Roll	4.3
Lemon & Blueberry	4.5
Biscoff	4.5



Other Brunch Items

Homemade Granola with Greek Yoghurt & Fruits of the Forest Berry Compote or Honey	6.5
Homemade Crumpet with Yorkshire Butter	3.8
Homemade Toasted Teacake with Yorkshire Butter	3.8

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

Lunch

available all day

Toasties

9.5

Made with our artisan cheese and meats, homemade bread and served with crisps and homemade coleslaw or dressed salad leaves

- Three cheeses with caramelised onion chutney (V) with Eh Up Yorkshire Cheddar, Mayfield and Sheffield Forge
- Red Leicester and Chorizo
- Eh Up Yorkshire Cheddar and Yorkshire Ham
- King Charles and Prosciutto
- Grandma Singleton's Lancashire and Fennel Salami
- Tuna Melt

Sandwiches

8.5

Made with our artisan cheese and meats, homemade sourdough and served with crisps and homemade coleslaw and/or dressed salad leaves

- Brie & Cranberry (V) or Vegan Applewood smoked cheddar & Cranberry (Vegan)
- Eh Up Yorkshire Cheddar & Yorkshire Ham Ploughmans
- Tuna Crunch
- Sheffield Forge Cheese and Chorizo

Homemade Baked Sourdough Rolls

9.5

Served warm with your choice of any 2 options from our charcuterie menu, Yorkshire Butter or Vegan Butter and Caramelised Onion Chutney

- Brie Sourdough Roll (V)
- Jalapeno & Cheddar Sourdough Roll (V)
- Cheese & Caramelised Onion Sourdough Roll (V)
- Roasted Tomato Sourdough Roll (Vegan)

Mylo's Soup of the Day

9.5

If available - please ask your server for details

Served with homemade Sourdough bread



Malteasers



Artichoke Hearts (VE, VG, GF)	3.6
Cornichons (VE, VG, GF)	2.8
Hummus with Cradoc's Crackers or GF Crackers(VE, VG, GF)	4.5
Moroccan Style Hummus with Crackers (VE, VG, GF)	4.5
Gordal Olives (VE, VG, GF)	4.5
Smoked Almonds (VE, VG, GF)	3.4
Chilli & Lime Pistachios (VE, VG, GF)	3.4
Sourdough with Balsamic & Olive Oil (VE, VG)	4.5
Sourdough with Yorkshire Butter (VE) or vegan butter (VE,VG)	4.5
Salted Cashew Nuts (VE, VG, GF)	3.4
Hand Cooked Crisps (VE, VG, GF) Slightly Salted, Sweet Chilli or Cheddar & Onion	2.8
Pepper Pearls (VE, VG, GF)	3.4

Triple Snack Board
Any 3 snacks of your choice served
on a sharing board
12.5



Charcuterie

Charcuterie Boards

All Charcuterie boards are served with freshly baked Sourdough, Gordal Olives, Cornichons and Cradoc's Crackers (or GF Crackers & GF bread upon request)

'Create Your Own' For One

Pick 3 Charcuterie options from below, plus Quince Jelly & caramelised onion chutney 15.9

'Create Your Own' For Two

Pick 5 Charcuterie options from below, plus Quince Jelly & caramelised onion chutney 24.9

Yorkshire's Finest For One

Served with an award-winning 'Starkey's' Pork Pie, Yorkshire Ham, 'Eh Up' Cheddar, traditional Pickled Onions plus Quince Jelly and Yorkshire Chutney 16.9

Yorkshire's Finest For Two

Served with two award-winning 'Starkey's' pork pies, double Yorkshire Ham, double 'Eh Up' Cheddar, traditional Pickled Onions plus Quince Jelly and Yorkshire Chutney 25.9



Cheese

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 - Tangy

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

King Charles III
Truffle - Pine - Floral

Grandma Singletons
Lancashire - Buttery - Strong



Cured Meat

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

Vegan Feta

Vegan Applewood Smoked Cheddar

Artichoke Hearts

Pepper Pearls

Pizzas



Stone Baked 12" Pizzas

Freshly made in house. Also available to takeaway.

Gluten free bases also available.

Sharing a Pizza? Please feel free to ask for half and half.

Margarita (V)	13
Pepperoni	15
Proscuitto & Olive	16
Garlic Mushroom (V)	14.5
Ham & Mushroom	15
Goats Cheese & Caramelised Onion Chutney	16



Dips

A choice of dips to dunk your crusts into:

Aioli (garlic mayonnaise)	2
Mayonnaise	2
Hummus	2.5
Moroccan Hummus	2.5



Desserts



Craybakes Sweet Treats

Selection of Seasonal Bakes & Cakes Please ask your server (or check our deli fridge)

Prices Vary

Fancy just a little bit of sweet? Try a bitesize piece of Craybake brownie for £1 with any hot drink



Cinnamon Rolls

Traditional Cinnamon Roll (V)	4.3
Lemon & Blueberry (V)	4.5
Biscoff (V)	4.5



Other Sweet Treats

Gluten-Free Brownie (V, VG, GF) Served warm	5.5
Chocolate Chip Cookie Dough Served warm with ice cream	7
Add a scoop of vanilla ice cream to any dessert	1.5

