



# Malverleys

All Angels peach bellini 12

Malverleys Negroni 12

Botivo spritz 12

## For the table

Malverleys rye loaf, Heckfield butter 6

Butter bean hummus, flatbread 8 Courgette fritti, chilli honey 7

Cured trout, buckwheat blini, sour cream 9

Whole baked Rollright cheese, pickles, Malverleys bread. 22

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## Starters

Market garden vegetable soup, Malverleys bread 8.5

Burrata, charred garden runner beans, anchovy, lovage pesto 11.5

Charred mackerel, crumpet, roasted garden beetroot, horseradish cream 11

Native crab bruschetta, garden radish, lemon yoghurt 12.5

Beef carpaccio, mustard mayonnaise, Parmesan 14

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## Vegetables

Garden chard risotto, wood roasted tomato 18

Wood-roasted courgette, Spenwood, pine nuts, capers 17

Garden tomato pizza, fior di latte, marjoram 14

Daily changing market garden salad 13

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## Mains

Fosse Meadows chicken, garden lettuce, pan vinaigrette 22

Pan-fried dayboat sea bass, samphire, lemon and caper 25

Malverleys pork schnitzel, citrus slaw, garden herb butter 21

Grass-fed lamb chops, smoked quinoa, lovage salsa verde 26

Monkfish, Hodmedod lentils, garden tomatoes 26

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## Sides

Selection of garden vegetables 6.5 Skinny fries 4.5 Crispy potatoes, garden spring onion, sea salt 6.5

Garden lettuces 6 Glazed carrots, parsley 4.5 Chargrilled courgettes, lemon oil, toasted cobnuts 6.5

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## Pudding

Chocolate mousse, Heckfield cream 9

Garden strawberries, berry meringue, cucumber jelly, mint 10

Bovito and basil sorbet, crumpet crisp, cobnuts 8

Cheese of the day, Malverleys crackers, chutney 12

Mini pudding and coffee 8



Before ordering, please speak to our team. Dishes are prepared in our kitchen which contains all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

Service charge is not included and all tips go to the team.