

# PINT · SHOP

## SNACKS

Pork Scratchings, Cranberry & Date Chutney (df) | Nocellara Olives (gf,df,ve) | Grilled Garlic Flatbreads(ve,v,df) All £3.5  
'Pigs in Blanket' Scotch Egg, Chilli & Cranberry Brown Sauce £6.5

## STARTERS

Indian Fried Cauliflower, Coriander & Green Chilli Relish (ve)

Crispy Harissa Lamb Spring Rolls, Chilli Cranberry & Date Chutney (df)

Roast Wild Mushroom & Lentil Salad, Sourdough Crumb, Chimichurri & Nut Dressing (ve,df)

'Chapel & Swan' Smoked Salmon, Japanese Milk Toast, Avocado, Pickled Ginger, Seawood Powdered Crispy Coriander Supp £4

Slow Cooked & Deep Fried Pork Rib Tips, Pickles, Hot Butter Buffalo Sauce (df,gf)

## MAINS

**Festive Roast:** Turkey Breast, & Thigh w/ Sausage Stuffing or Mushroom & Chestnut Nut Roast

Roasted Potatoes, Creamed Brussels, Caraway Heritage Carrots, Cranberry & Date Sauce

**Coal Baked Flatbread Kebab:** Chicken Shawarma or Moroccan 'Meatless Farm' Kofta (ve)

w/ Pickled White Cabbage, Green Chilli Sauce, Garlic Sauce, Herbs, Crispy Chilli Chickpeas, Pink Pickled Radish (df)

**Santa's Dirty Burger & Chips:** Malloy's Beef Patty, Sausage Patty, Bacon Jam, Melted Camembert, Green Chilli & Cranberry Mayo, Pickled Red Cabbage

**Overnight Seaweed & Garlic Pork Belly:** Creamed Mustard Brussels, Tarragon Oil (gf)

**Salmon en Croute:** Buttered Spinach, Green Tarragon & Dill Creme Fraich, Fried Capers Supp £4

**Charred Cod:** Chorizo Romanesco, Charred Tenderstem Broccoli (df)

**Celeriac Gnocchi:** Buttered Chard, Chermoula, Salted Smoked Almonds & Crispy Capers (v)

**Dry Aged Steak:** Beef Dripping Chips & Roasted Mushrooms (gf,df)

Bone-in Sirloin 300g

£4 Supp

Green Peppercorn | Horseradish Crème Fraiche | Green Chimichurri (df,ve) (all gf)

Rib Eye 300g

£6 Supp

Malloy's Special Steak Surprise

£8 Supp

## PUDDINGS

**Sticky Toffee Christmas Pudding:** w/ Brandy Ice Cream

**Pint Shop Trifle:** Winter Berry Jelly, Xmas Pudding Sponge, Brandy & Vanilla Custard, Whipped Cream, Candied Almonds (v)

**Benny's Chocolate Orange:** Dark Chocolate & Sea Salt Sorbet, Clementine Sorbet, Orange Sauce, Peanut & Ginger Brittle (gf,ve,df,n)

**Crème Brulee:** w/ Gin Soaked Cranberries

**Selection of British Cheese:** Cranberry & Date Chutney, Apples, Celery & Sourdough Croutons Supp £2

**2 COURSES £25 | 3 COURSES £29.5**

## SIDES £4 supp

Roasties w/ Rosemary Salt (gf) | House Chips (ve,df,gf) | Dirty Beef Dripping Chips: Crispy Chilli Pork & Bacon, Chilli Cranberry Mayo, Spring Onions | Roasted Heritage Carrots & Chermoula (v,df,gf) | Pickled Red Cabbage Slaw, Pumpkin Seed & Chive Vegan Yoghurt (gf,ve,df) | Green Leaves & Herb Salad (ve,gf,df)

*Our Christmas Menu is available from Thursday 26th November.  
Subject to Minor Change. 10% service charge added to all bills. One payment per table*

*gf: Gluten Free. v: Vegetarian. df: Dairy Free. ve: Vegan. n: Nuts s: Sesame  
Please inform us of any allergies before ordering. Some dishes can be easily adapted*