Small Plates

GOAT FRITTER tangy Woodstock goats cheese, coated in crunchy panko breadcrumbs & topped with double stout red onion marmalade (v)

HOT SAUSAGE ROLL local butchers pork sausage roll with red onion jam & slaw

HOMEMADE SOUP with seeded roll & root vegetable crisps (v)

WARM QUICHE made locally with dressed salad & chutney (v)

LOADED NACHOS stacks of tortilla & jalapenos, cheese, topped with tangy tomato & red pepper salsa & guacamole (gf) (v)

add bbq pulled pork
add three bean chilli (ve)

Sandwiches & Wraps

CHICKEN WRAP with creamy mayo, lettuce and shaved cheddar

BEETROOT FALAFEL WRAP handmade spiced falafels, roasted onions, peppers and beetroot puree, served with & tortilla crisps. (ve)

PULLED PORK in smoky hickory barbeque sauce & mozzarella cheese in a tortilla wrap

HONEY HAM & COLESLAW in sourdough braised in beer, layered with homemade house slaw, lettuce & tomato

TUNA MELT with mozzarella in toasted in sourdough

SHREDDED DUCK cucumber, spring onion & hoisin sauce in a soft tortilla wrap

Draymans Dinner

Perfect with a pint, our spin on a ploughman's, choose one choice from our selection below served with homemade slaw, pickled onion, cornichon, red onion marmalade, & roll £13

Locally cured charcuterie
Hopped Cheddar & old hooky mustard cheese
Hand carved beer & honey gammon
Pork pie & mustard



Tacket Spuds

Our jackets are served with homemade slaw, dressed salad and your choice of topping

THREE BEAN CHILLI (ve)
CHEESE & BEANS (v) (gf)
TUNA MAYO (gf)
BBQ PULLED PORK & CHEESE

🗲 Handmade Pies

All served with wholegrain mustard mash, braised red cabbage, seasonal vegetables & gravy

STEAK & HOOKY ALE CHEDDAR & BROCCOLI (v)

Matthouse Favourites

winter LAMB CASSEROLE slow cooked lamb shoulder & root veg in red wine gravy, puff pastry top, mashed potatoes & veg

HUNTERS CHICKEN marinated in garlic & thyme, stacked with back bacon, hopped cheddar & hickory glaze. Served with house slaw, beer battered onion rings & chips

HAM, EGG & CHIPS hand carved gammon braised in hooky beer & honey. Served with free range egg, piccalilli & seasoned chips

FISH & CHIPS ironstone lager beer battered haddock, chips, tartare & mushy peas

MALTHOUSE BURGER local beef topped with mustard cheddar, barbeque sauce & beer battered onion rings. Served with relish, slaw & chips

If you have any allergies, please inform a member of the waiting team



SCONE homemade with clotted cream & strawberry jam (v)

HOT FUDGE SUNDAE brownie chunks, vanilla ice cream & toffee sauce topped with fresh cream & fudge pieces (v)

STICKY TOFFEE PUDDING homemade with hooky beer, vanilla ice cream & beer treacle sauce

STOUT BROWNIE & ICE CREAM made with double stout, with vanilla ice cream, fresh strawberries & fresh cream (v)

CHOCOLATE HONEYCOMB CHEESECAKE with vanilla ice cream (v)



Cask Ale



Hooky 3.4% Subtly balanced amber bitter, hoppy on the nose, malty on the palate



Off The Hook IPA 4.3% A strong combination of citrus and orange notes delivering a full on refreshing beer.



Old Hooky 4.6% A beautifully balanced beer, fruity, with a well-rounded body



Seasonal Ales LOCK STEADY 2.5%

A new recipe based on the traditional Table Beer style for an easy drinking, low strength pale ale with no concessions made on flavour profile. Zesty on the nose and exceptionally refreshing on the palate.

See: Pale

Smell: Zesty **Taste:** Light, refreshing

Allergens: Barley



Off The Hook IPA 4.3% Funky fresh IPA Keg



Cotswold Pale 4.4% Pale, zesty & bitter



Merula Stout 4.2% Smoky & rich



Ironstone 4.4% Crisp, golden lager



Hooky Cider 4.8% Medium dry & crisp



Oat Sower 3.3% Oatmeal Pale Ale (gf) (ve)

Brewhouse

ARTISAN LOOSE LEAF TEA **FRESH AMERICANO ESPRESSO CAPPUCCINO / LATTE FLAT WHITE HOT CHOCOLATE & CREAM MOCHA**

THE MALTHOUSE KITCHEN hooky.co.uk/book | 01608 730384 |

Special Brews

HOOKY MILD 2.8%

A dark chestnut coloured ale, full of roast malt flavours, and complemented with superb dry-hop aromas from English Goldings.

See: Dark, ruby Smell: Roasted barley Taste: Soft, dark, fruity

