

LUNCH

ONLY SERVED
MONDAY - FRIDAY 12-2:15PM
SATURDAY 12-3PM

ALL OUR SANDWICHES ARE SERVED ON A CHOICE OF
CIABATTA, WHITE SOURDOUGH OR BROWN BREAD

All served with Skinny Fries
& Homemade Slaw

HOT ROAST SANDWICH

10.95

Ask the team for today's roast!
Served in a Rich Meaty Gravy (GFA)

POSH FISH FINGER SANDWICH

12.95

Beer Battered Haddock Goujons with
Homemade Tartare Sauce (gfa)(veoa)(voa)

SMASHED AVOCADO & HALLOUMI TOAST

10.95

Toasted Sourdough topped with Grilled
Halloumi, Smashed Avocado, Roasted
Red Pepper & Balsamic Glaze (GFA)(V)

CHIPOTLE CHICKEN WRAP

10.95

Southern Fried Chicken Tenders with
Smoked Cheese & Salad with a Chipotle
Mayo in a Tortilla Wrap

UPGRADE YOUR SKINNY FRIES TO HAND CUT CHIPS
FOR 1.75

ADD A CUP SOUP TO YOUR SANDWICH FOR
JUST 3.00

FOOD SERVICE

TIMES

MONDAY - FRIDAY

12PM - 2:15PM

5PM - 7:45PM

SATURDAY

12PM - 7:45PM

SUNDAY

12PM - 5:45PM

ALLERGIES & DIETARY REQUIREMENTS

Vegetarian option available (VOA)

Vegan option available (VEOA)

Gluten free option available (GFA)

Our menu descriptions do not include all
ingredients or allergens.

Please make the team aware of any allergies
or dietary requirements before ordering,
we always do our best to accommodate,
however as all our food is prepared in the
same kitchen we cannot guarantee the
absence of cross-contamination



THE MALT SHOVEL

MENU

TO START

CHEF'S SEASONAL SOUP

6.95

Ask the team for today's soup, Served with Sourdough Bread (V)(VEOA)(gfa)

BEER BATTERED HADDOCK GOUJONS

9.95

Freshly Sourced Haddock in our
Homemade Beer Batter,
with Tartare Sauce (gfa) (veoa) (voa)

HOT HONEY CHICKEN TENDERS

9.95

Buttermilk Chicken Breast in a
Southern Fried Coating and Tossed
in Hot Honey (gfa)

MOULES MARINIÈRE

9.95

Fresh Mussels Steamed in a White wine,
Garlic & Cream Sauce, Served with
Toasted Sourdough (gfa)

NORTHERN CROQUETTE

8.95

Homemade Crispy Potato & Spam
Croquette, served with a Candied
Bacon shard & Tangy Piccalilli

WILD MUSHROOM TARTINE

8.95

Pan-Fried Mushrooms & Spinach in a
Garlic Glaze on Toasted Sourdough
Topped with A Soft Poached Egg (gfa)
(V)(VEOA) (gfa)

SHOVEL FAVOURITES

THE SHOVEL STEAK & ALE PIE

17.95

Homemade Steak & Ale Pie, made with award-winning ale,
encased in golden shortcrust pastry & served with
Hand Cut Chips & a choice of Mushy or Garden Peas

BEER BATTERED HADDOCK

21.95

freshly sourced haddock fillet in our homemade beer
batter, with hand cut chips, tartare sauce & mushy or
garden peas (gfa)(veoa) (voa)

ELLISON'S GAMMON STEAK

17.95

Grilled Gammon Steak, served with hand cut chips &
garden peas with a choice of egg or pineapple
- or both for £1 extra(gfa)

WHOLETAIL SCAMPI & CHIPS

16.95

A Yorkshire Pub Classic Breaded Scampi , with hand cut
chips, tartare sauce & mushy or garden peas (gfa)(veoa) (voa)

HANDMADE BURGERS

ALL SERVED WITH SKINNY FRIES & SLAW

THE MALTS MIGHTY MEATY

19.95

Ellison's Beef Patty, topped with Grilled Spam, Smoked
Cheddar Cheese, Bacon, Onion Rings, Gherkins
& Chipotle Mayo

CLASSIC BACON & CHEESE

16.95

An all time classic, Ellison's Beef Patty, topped with
Cheddar Cheese & Crispy Bacon with Burger Sauce

HOT HONEY CHICKEN

17.95

Southern Fried Chicken Breast Burger, topped with
Monterey Jack Cheese, Smoked Bacon & Hot Honey

SHOVEL SIGNATURES

SHOVEL STYLE CHICKEN KIEV

17.95

A Butterflied Chicken Breast in Panko Breadcrumbs,
Smothered in Garlic Butter, served with Hand Cut Chips
& Homemade Slaw

LOBSTER RAVIOLI

19.95

Handmade Lobster Ravioli in a Garlic Cream & Roasted
Vine Tomato Sauce, With Spinach & Fresh Shaved Parmesan

SWEET & SOUR CHICKEN

17.95

Succulent Chicken Breast in a Sweet & Sour Sauce with
Mangetout, served with Jasmine Rice & Prawn Crackers

ROASTED LAMB SHOULDER

22.95

Tender Roast Lamb Shoulder finished with a Crisp,
Caramelised Edge, served with Golden Potato Pavé,
Seasonal Greens & a Cherry Jus

SIDE DISHES

SKINNY FRIES 3.95

HAND CUT CHIPS 4.50

GARLIC CIABATTA 3.95

CHEESEY GARLIC CIABATTA 4.50

HOUSE SALAD 3.95

BEER BATTERED ONION RINGS 4.50

SEASONAL VEGETABLES 4.25

DESSERTS

FEELING SWEET?

ASK THE TEAM FOR TODAY'S

DESSERT SELECTION!