

Malthouse, Ironbridge

Restaurant & Rooms

Puddings

Vanilla baked Alaska

Raspberry iced parfait served with a fruits of the forest compote and strawberry coulis

Glazed lemon tart served with crème Anglaise, vanilla Marscarpone and strawberries

A light, dark chocolate mousse with white chocolate sauce and fresh mint

Fresh fruit platter spun with maple syrup

Cheese

Shropshire blue, green thunder Cheddar and Brie platter served with celery, grapes and water biscuits

Coffee

Filter £1.25

Cappuccino £1.50

Espresso £1.50

Double espresso £1.75

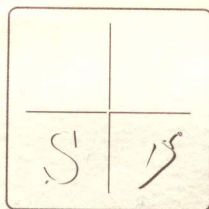
Mochaccino £1.75

Hot chocolate £1.50

Tea (English, Earl Grey, Camomile) £1.25

Liqueur coffee's £3.50

Some dishes may contain nuts or other hidden ingredients, please ask



Malthouse, Ironbridge

Restaurant & Rooms

Main courses £13.50
Two courses £19.00
Three courses £23.00

- Starters
- Confit duck spring roll**, Sweet chilli dressing and pak choy salad
 - Shropshire blue, mascarpone and tomato tartlet**, smoked garlic oil. V
 - Fish cake**, with Thai marinated julienne vegetables with a soy sauce dressing.
 - Pan fried fois gras escalope** peach and rose water chutney and pear crisp
 - Homemade soup**. V
 - Crab, prawn and avocado**, pineapple salsa & bloody Mary dressing.
 - Warm Marinated summer vegetables**, walnut bread and a chive aioli. V
 - Baked Goats cheese in Parma ham**, saffron and pine nut Satay sauce.
 - Smoked salmon** and trout terrine with pickled red onion and mizuna salad served with water cress coulis and cauliflower puree.
 - Traditional ceaser salad**, crisp cos lettuce, pan fried chicken strips, Parmesan croutons topped with poached egg and ceaser dressing

Main
courses

Pan fried red mullet fillet, smoked haddock pomme dauphine, wilted bok choi and port reduction.

Basil roasted chicken breast, goat's cheese panacotta, smoked pancetta with a roast tomato relish.

Roast rump of lamb, on a sun blushed tomato cous-cous, brunwaise ratatouille with tomato and chive jus.

Grilled Rib Eye Steak, tomato, mushroom, fat chips.

Roast Monkfish tails, in a mussle and tomato chowder

Hazelnut fried wild mushrooms, tomato potato cake and spinach cream. V

Pan fried Fillet of prime English Beef, shallot and mature cheddar mash, oxtail sauce.

Pan-fried Salmon, new potato and tomato salad, fresh asparagus

Artichoke and mascarpone risotto, flavored with roquette and fine herbs

Pan fried Duck breast, braised puy lentils and baby vegetables

Some dishes main contain nuts or other hidden ingredients, please check