



Malverleys

FARM & DINING

For the table

Malverleys bread, Heckfield butter £6
Courgette fritti, lovage aioli £6
Nocellara olives £4

Starters

Market garden vegetable soup, Malverleys bread £8.5
Flatbread from the wood oven with nduja and burrata or garden vegetables and romesco (N) £11/£9
Beetroot-cured Hampshire trout, rye toast, cucumber and dill salad £14
Grilled asparagus, aged Parmesan and vinaigrette £13
Estate garden crudites, hummus and romesco served with flatbread £20 (for 2 people)
Estate garden heritage tomatoes, burrata and aged balsamic £14

Market garden salads

1 salad as a starter/side £7.50
3 salads as a main £21

Roasted cauliflower, pomegranate and hazelnut (N)
Giant couscous, romesco, courgette, basil and feta (N)
Carrot, fennel, radicchio and za'atar
Estate garden heritage tomato salad and sherry vinegar

Mains

Fish of the day sourced from Cornish day boats £25
Malverleys Estate beef burger, smoked onions, pickles and cheese with beef-dripping fries £18
Wood-fired courgettes, black garlic and toasted seeds £19
Garden herb grilled chicken, Estate garden tomatoes and vinaigrette £22
Melanzane parmigiana, Jersey royals, lemon and garden herbs £21
Malverleys Estate pork chop, ratte potatoes, burnt apple, wild garlic and pine nuts £25

Sides – all £6

Wild garlic and spring greens	Beef-dripping skinny fries and aioli
Jersey royals, lemon and garden herbs	Estate garden carrots, ricotta and seeds

Pudding

Basque cheesecake with blood orange and sherry compote £9
White chocolate mousse, poached rhubarb and chocolate crumb £9
Homemade ice cream or Affogato £7



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.