



# Malverleys

## Sample Sunday menu

Peach bellini £11

Malverleys negroni £10

Botivo spritz £11

### To start – *for the table*

Malverleys bread, Heckfield butter

Hampshire trout fishcake with harissa yoghurt

Burrata, pink grapefruit, blood orange and pistachio

A plate of air-cured ham £9.5

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### Main course

Malverleys estate slow-cooked beef brisket, horseradish cream and beef sauce  
or

Purple sprouting and asparagus with toasted seeds and carrot puree

*served with vegetables from the Malverleys garden and wild garlic ratte potatoes*

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### Dessert

Basque cheesecake with sherry and blood orange compote

or

Dark chocolate tiramisu

Two courses £32.5

Three courses £39.5



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.