



## THE LISTER ARMS MALHAM

Our chefs make home-cooked food with ingredients from local farmers, fishmongers & makers who know their craft. We celebrate the seasons in our dishes & the place we're lucky enough to call home.

Check the daily specials boards around the inn for what's fresh today.

### Snacks

Smoked mackerel pate, toast, pickled cucumber 6 | Focaccia, butter, aged balsamic 7  
Yorkshire charcuterie, pickles 9

### To Start

King scallops, black pudding, cauliflower 16  
Steak tartar, cured egg yolk, horseradish 15  
Game terrine, quince, walnut ketchup 11  
Delica pumpkin, heritage beetroot, Yorkshire fettle 9 | 18  
Duck, blackberries, hazelnuts 10

### Mains

Grass-fed & salt-aged sirloin, chips, peppercorn sauce, portobello mushroom, vine tomatoes, watercress 42  
Beef short-rib, Bordelaise sauce, potato terrine 27  
Halibut, capers, brown shrimp, mussels, samphire 35  
Half roast chicken, garlic butter, green chilli celeriac slaw 22  
Old spot pork belly & cheek, delica pumpkin, burnt apple 24  
Roast sweet potato, couscous, fig, beetroot & hazelnut salad 18  
Fish & chips 22  
Wild mushroom tagliatelle 18

### Sides 6

Dripping chips | Cabbage, spinach & bacon | Roast pumpkin, carrots, smoked coriander yoghurt | Honey parmesan parsnips

### Puddings

Bread & butter pudding, whiskey marmalade, custard 10  
Treacle tart, clotted cream 10  
Chocolate & chestnut mousse, cherry & white chocolate ganache 10  
Apple & pear crumble, custard, cream & ice cream 10  
Cheese, crackers, apple, quince, chutney 15