

THE SALTHOUSE

Bar & Restaurant

Dinner Menu

Starters & Snacks

Orange, Beetroot & Warm 6.25

Goats Cheese Salad

With a Truffled Honey Dressing, Toasted Pumpkin Seed Granola

Soup of the Day 4.50

Served with Fresh Wheaten and Butter

Smooth Chicken Liver & Foie Gras Parfait 7.25

Blackberry & Thyme Pickled Shallot Compote, Toasted Almonds with Little Brioche Hovis Loaves

Tear & Share 5.25

Selection of Flavored Breads
Accompanied with a Trio of Dips & Oils

Crispy Fish & Crab Cakes 7.95

On Micro Salad Pooled with Roast Red Pepper Salsa

Mains

Roast Supreme of Chicken 15.95

With Orzo Pasta, Charred Scallions and Leek Oil

Pan Seared Breast of Duck 21.95

"Fig 3 Ways" Slow Roast, Scorched & Pureed With Purple Sprouting Broccoli and 5 Spice Jus

Beer Battered Fillet of Cod 13.95

Chunky fries, Mushy Peas and Homemade Eggy Tartare Sauce

Supreme of Irish Salmon 18.95

Fricassee of Shredded Brussel Sprouts, Squash & Chorizo, Light Celeriac Purée & Tarragon Oil

6oz Chargrilled Beef Burger 14.45

Cheese, Gem Lettuce, Baconnaisse, Crispy Potato Onion Rosti, Smoked Streaky Bacon & Gherkin Served in a Brioche Bap with Stealth Fries

Rump of Irish Venison 21.95

Braised Red Cabbage with Chestnut, Roast Pan Jus, Crispy Pancetta, Garlic Roasted Pomme Parisienne

Grill

All Served with Bacon Bits, Parmesan, Roquestte & Tomato Salad a Choice of Side & Sauce

10oz Sirloin 22.95

8oz Fillet Steak 28.95

Butterflied Chicken Breast 13.95

Vegetarian

Beetroot Ravioli 12.95

Sage & Onion Crème, Toasted Pine Nut Crumb. Roasted Trio of Beetroot

Vegetarian Lancashire Hotpot 12.95

Slow Braised Autumn Root Vegetables and Puy Lentil, Topped with Layers of Both Potato and Sweet Potato, Served with Garlic and Shallot Roasted Sugar Snap Peas.

Sides

Shoestring Fries 3.25

Chunky Fries 3.25

Garlic Fries

Dauphinoise Potatoes 3.25

Champ 3.25

Mash 3.25

Broccoli & Cauliflower Florets with 3.25

a 3 Cheese & Leek Cream Sauce

Glazed Savoy Cabbage in 3.25

a Smoked Bacon Butter

Honey Roast Carrot & Parsnip 3.25

Sauces

Creamy Peppercorn Sauce 2.75

Red Wine Jus 2.75

Chorizo, Garlic & White Wine 2.75

Garlic Butter 2.75

House BBQ Sauce 2.75

Dessert

Warm Sticky Toffee Pudding 5.95

Toffee Sauce & Vanilla Ice-Cream

Honeycomb Sundae 5.45

Fresh Cream, Rich Butterscotch Sauce & Crispy Wafer

Banana, Pecan and Caramel Pie 5.95

Served with a Cinnamon Crème Anglaise and Vanilla Ice-Cream

Apple Trio 6.50

Warm Apple & Blackberry Crumble, Spiced Apple Donut, Fizzy Apple Posset & Black Butter Ice-Cream

Chocolate Raspberry Log 6.50

With Raspberry Sauce, Fresh Cranberries & Vanilla Ice Cream

Irish Cheeseboard 6.50

Grapes, Celery, Apple & a Selection of Cheeses

If you have a food allergy or dietary requirement,
please inform a member of our staff