

THE SALTHOUSE

A La Carte Menu

Starters

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| Soup Of The Day with Salthouse wheaten bread | 5.95 | Local Seafood Chowder & Watercress A mixture of diced local seafood including salmon, smoked haddock and cod with diced vegetables in a white wine cream sauce, served with a crispy hens' egg and Salthouse wheaten bread | 7.75 |
| Caramelised Goat's Cheese Golden raisin puree, pickled apple & candied walnuts | 6.95 | Terrine Of Bacon & Cabbage Pressed slow cooked bacon hocks layered with savoy cabbage, with a smooth leek purée and red wine vinegar dressing | 6.26 |
| Risotto Of Thyme & Roasted Butternut Squash Truffle scented crème fraiche & parmesan tuile | 7.25 | | |
| Beetroot & Gin Cured Salmon Compressed fennel & soused cucumber | 7.50 | | |

Mains

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| Pan Roast Duck Breast Slow cooked duck leg croquette, crispy kale & black cherry gel | 25.00 | Pan Seared Hake Celeriac, autumn chard & brown shrimp butter | 23.00 |
| Roast Chicken Supreme Smoked bacon butter, wild mushroom duxelle & fondant potato | 21.00 | Pan Roasted Pork Fillet With slow cooked pork belly, wholegrain mustard celeriac mash, wilted greens & cider cream | 24.95 |
| Grilled Plaice Jerusalem artichoke arancini, samphire, & port jus | 24.00 | | |

Vegetarian Dishes

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| Durrus Cheese Tart Slow roast beetroot, wilted greens & aged balsamic reduction | 19.00 |
| Charred Cauliflower Steak with Miso Maple Glaze | 14.25 |
| Fricassée of woodland mushrooms, baby onions, with a walnut crumble, feta fritters & a burnt onion purée. Vegan - without fritter. | |

Grill

All grill items served with mushroom, tomato, onion ring, choice of sauce & choice of side

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| 8oz Fillet Steak | 32.00 |
| 10oz Rib-Eye Of Beef | 26.00 |
| 10oz Sirloin Of Beef | 27.00 |
| Free Range Chicken Breast | 20.00 |

All steaks are 28 day aged