

THE SALTHOUSE

A La Carte Menu

Starters

Soup of the Day Served with yardsman wheaten bread	6.50	Goat's Cheese Terrine Salt baked beetroot, pickled apple & jasmin scented raisin puree	9.00
Marinated Red Mullet Pomegranate and orange salad with rapeseed dressing	9.50	Marinated Heritage Tomatoes & Mozzarella Olives, black garlic puree, basil oil	8.50
Oven-baked Cod Cheeks Buttered greens & pearl onions with basil pesto & chorizo foam	9.50	Butter Poached Asparagus Crispy hens egg with parmesan & truffle dressing	9.00
Crisp Duck Croquette With lovage aioli & red onion relish	8.50		

Mains

8oz Beef Fillet Marinated globe artichokes, fine beans & hazelnut butter	35.50	Pan Seared Sea Bass Sun blush tomato, kalamata olives & wilted rocket with new potato crisps	26.00
Oven-Roast Duck Breast Duck lollipop, parsnip puree, confit shallot with honey & soy red cabbage	27.00	Chicken Supreme Pan roast free range chicken supreme, chargrilled scallion, onion puree & pomme anna	24.50
Pan Roast Hake Courgette noodles, onion bhaji & basil puree	25.50	Roast Lamb Rump Braised lamb belly, aubergine puree, fricassee of peas & broad beans with fondant potato	26.50

Vegetarian Dishes

Open Lasagne Celeriac Wild mushroom & buttered onions, parmesan cream	18.50
Lemon Grass & Lime Tagliatelle with roasted courgette, tender stem broccoli, coriander and lemongrass & lime sauce	19.50

Grill

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

Char Grilled Chicken	21.00
10^{oz} Sirloin Of Beef	27.50
10^{oz} Rib-Eye Of Beef	27.50

All steaks are 28 day aged

THE SALTHOUSE

Sides

Wilted Seasonal Vegetables
Parmesan, Bacon & Rocket Salad
Tender Stem Broccoli & Almond Beurre Noisette
Honey & Soy Glazed Roasted Root Vegetables

Chips
Skinny fries
Garlic fries
Mash
Pomme Anna

5.00

Sauces

Classic Sauce Diane
Sautéed mushroom, onion, garlic flambéed in a brandy white wine and finished with dijon mustard cream.
Pepper Sauce
Cracked black pepper and green peppercorns flambéed in whiskey & white wine finished with cream.
Garlic Butter
Red Wine Gravy

3.75

Desserts

Chocolate Brownie 8.00
Single origin dark chocolate brownie with dark chocolate dome & warm chocolate sauce

All About Strawberries 8.00
Vodka marinated strawberries, fresh strawberries, pickled strawberry with champagne sabayon & tuile biscuit

Salthouse Sundae 7.50
Honeycomb ice cream, butterscotch sauce, shards of honeycomb and a dollop of fresh cream

Lemon Meringue Pie 8.00
With a vanilla marscarpone cream

Yellowman & Gin Cheesecake 8.50
With a juniper berry compote

Chef's Selected Cheeseboard 11.50
Cheese from home & abroad, water and oatmeal biscuits and quince jelly

Dessert Cocktails

Snickertini Special 10.50
Kettle One Vodka, Amaretto, Coole Swan, caramel & peanut cream

The Salthouse Chocolate Orange 10.50
Malfy's blood orange gin, orange Curaçao, fresh orange juice & choc sauce

Ki-lime Pie 10.50
Kettle One Vodka, triple sec, fresh pineapple juice, lime juice & vanilla

Our Suggested Digestifs

Port 5.50
The perfect companion to our cheeseboard

Liqueur Coffee 6.50
Please ask your server for our selection

Hennessey VSOP 7.50

Limoncello 4.75