

THE SALTHOUSE

A La Carte Menu

Starters

Soup Of The Day Served with yardsman wheaten bread	6.50	Chorizo and Duck Leg Arancini Deep fried Italian risotto rolled and stuffed with confit duck leg, chorizo and shallot, served with wild garlic aioli and rocket salad	8.50
Tear and Share Breads A selection of mini breads, red onion focaccia and yardsman wheaten bread. Served with basil pesto, red pepper hummus, truffle parmesan dressing and a split balsamic vinaigrette	7.00	Pan Seared Scallops Cauliflower puree, pickled cauliflower sheets and roasted romanesco broccoli	9.50
Lemon Pepper Squid Crispy squid served with sriracha mayo, rocket salad and a honey & soy dipping sauce	8.95	Goat's Cheese Foam Textures of beetroot, pickled apple and candied hazelnuts surrounded with a goats cheese foam. Served with crispy sourdough and beetroot crisps	8.50

Mains

Guinness Pork Fillet Marinated in honey, soy, mustard and Guinness. Simply served with an Asian style vegetable stir fry and a choice of side.	23.95	Pan Seared Seabass Served with a warm summer potato salad of chorizo green beans, heritage tomatoes, lemon aioli and fish velouté	26.50
Chicken Supreme Stuffed with sage and onion butter, served alongside with sweet potato pomme anna, onion puree, butter mange tout, tender stem broccoli and chicken jus	25.00	Salthouse Seafood platter A selection of fresh seafood including tempura king prawns, pan roast scallops, seabass, cod and crispy squid served with a sundried tomato dressing, fish velouté and a choice of side	29.50
Pan Seared Lamb Rump Served with buttery fondant potato, slow braised lamb shoulder croquette, summer fricassee and lamb jus	26.25	Cod Supreme Oven baked cod served with broccoli puree, fricassee of romanesco and tender stem broccoli, mange tout and finished with cauliflower beignets	26.50

Vegetarian Dishes

Creamy Pea Risotto Italian rice bound together with a pea puree simply served with pan roasted courgettes, baby onions, peas, broad beans and topped with parmesan	15.25
Warm Panzanella Lightly spiced courgette, aubergine, red onion, and peppers bound together in a rich tomato sauce served with warm tortialla wraps and sourdough croutes	16.25
Miso Grilled Cauliflower Florets Glazed with a miso dressing and finished with cumin scented walnuts, wild mushrooms, butter baby onions and onion puree	16.00

Grill

Char grilled chicken	21.00
Char grilled 10oz ribeye	26.50
Char grilled 10oz sirloin	27.50
Char grilled 14oz t-bone steak	32.00

All chargrilled items are brushed with a rosemary thyme and garlic butter. Served with mushroom, tomato, onion ring and choice of sauce and side.

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Sides

- Chips/garlic chips
- Skin on skinnies
- Mash/champ
- Dauphines' potatoes
- Rocket, red onion, mozzarella, and heritage tomato salad
- Cauliflower cheese
- Ratatouille

5.00

Sauces

- White Wine And Chorizo Cream**
Sautéed onions and chorizo with a reduced wine and finished with cream.
- Pepper Sauce**
Cracked black pepper and green peppercorns flambéed in whiskey & white wine finished with cream.
- Garlic Butter**
- Red Wine Gravy**

3.75

Sweets

- Classic Salthouse Ice-Cream Sundae** 7.50
Honeycomb ice-cream, with shards of homemade honeycomb, drizzled in butterscotch sauce and topped with whipped cream
- Warm Berry Sundae** 8.00
Classic Vanilla ice-cream, fresh fruit, warm berry compote, finished with cream and berry coulis
- White Chocolate and Honey Parfit** 8.50
Simply served with charred pineapple topped with bee pollen and fresh pineapple crisp
- Warm Chocolate Brownie with a Snap** 8.00
Served warm with a chocolate mousse filled brandy snap cone and finished with white chocolate shavings and classic vanilla ice cream
- Boozy Black Forest Cheesecake** 8.50
Served with dark chocolate amaretto cherries, chantilly cream, black cherry puree and dark chocolate shavings accompanied with classic vanilla ice-cream
- Lemon and Raspberry Meringue Pie** 8.25
A citrus and berry curd topped by a torched Italian meringue and served with raspberry chantilly cream
- Cheese Board Selection From Near & Far** 12.00
Served with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers

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