

THE SALTHOUSE

A La Carte Menu

Starters

Soup of the Day Accompanied with Yardsman wheaten bread.	7.00	Greek Style Salad On top of little flatbreads, roast feta mixed with spinach, marinated olives, and cherry tomatoes. and brushed with a caper and oregano salsa verde.	8.50
Tear & Share A variety of breads with dips and condiments.	9.60	Prawn Cocktail with Smashed Avocado Cold water prawns served with classic mixed pepper salsa and smashed avocado in a thick, boozy marie rose sauce.	8.50
Lamb Croquette Simply breaded and fried lamb leg that has been slowly simmered with shallots, garlic, rosemary and thyme, served with a mixed leaf salad, leek aioli and lamb jus.	9.00	Classic Caesar Fresh baby gem lettuce is combined with garlic aioli and served with sourdough bread croutons and grated parmesan. <i>Add chicken and bacon 3.00 (12.50 for main course)</i>	6.00
Lemon Pepper Squid Crispy squid served with honey and soy dipping sauce, mixed leaf salad and sriracha mayo.	9.00		
Taleggio and Tomato Taleggio cheese deep fried in breadcrumbs served with a mixed leaf salad, tomatoes infused with basil, pickled fennel and a garlic and sundried tomato dressing.	8.50		

Mains

Chicken Supreme Chicken stuffed with a garlic butter presented with a trio of sweetcorn, truffle and sweetcorn puree, charred corn and crispy sweetcorn beignets, whittled greens and fondant potato.	28.00	Asian Styled Sea Bass Pan-seared Sea bass served with fresh ginger, garlic, and spring onions, along with fragrant rice and a punchy Asian-style sauce.	28.00
Slow Rendered Lamb Rump Lamb rump that has been slowly rendered and served with a fricassee of summer vegetables, potato and basil gnocchi, parma ham crisp and lamb jus.	30.00	Baked Cod Cod seared in the pan and gently finished in the oven served with a cauliflower puree, roasted chorizo and borlotti bean stew bound together in a smoked fish cream sauce and crispy tempura cauliflower florets.	29.00
Sugar Pit Pork Chargrilled pork simply served with a red cabbage slaw pork jus and choice of side.	28.00	Salthouse Seafood Platter A variety of fresh fish prepared in various ways, including pan-roasted scallops, crispy lemon pepper squid, marinated tiger prawns, and oven-baked cod, served with a choice of side.	36.00

Vegetarian

Open Pine Nut and Spinach Lasagne Rich bechamel sauce binds layers of pasta, wilted spinach, toasted pine nuts, and soft tender stem broccoli; it is garnished with parmesan, crispy kale, and served with garlic sourdough bread.	17.50
Pea and Mint Risotto Sautéed peas and broad beans are combined with risotto rice and bound together with a pea and mint puree. Roasted hazelnuts and a parmesan tuile are the final touches.	17.50
Feta Red Pepper and Tomato Skewers Pieces of feta, tomato, and red pepper that have been flame-grilled and topped with paprika and lemon pepper seasoning served with spiced tomato couscous.	18.00
Basil Gnocchi Homemade basil Gnocchi with courgette and basil puree, served with a fricassee of summer vegetables and topped with a fresh parmesan tuile.	18.00

Grill

30-DAY Dry Aged 16oz Bone in Sirloin	35.00
30-DAY Dry Aged 10oz Ribeye	32.00
Butterfly Chicken	25.00
10oz Bone in Leg of Lamb Steak	28.00

(All grill items are brushed with a garlic, rosemary and thyme oil and served with a portobello mushroom and smoked tomato and choice of side and sauce)

Some of our menu items contain nuts, seeds and other allergens: there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.

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Sides

- Chips – Chunky or Skinny** (Garlic butter optional)
- Dauphinoise potatoes**
- Mash or Champ**
- Baby boils in a herb butter**
- Wilted vegetables and minted peas**
- Mixed leaf salad with honey and mustard dressing**

6.00

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 and white wine finished with cream.
- Red Wine Gravy**
A rich and savoury sauce made from red wine, veal stock and aromatic vegetables.
- Garlic Butter**

3.75

Sweets

- Mango & Passionfruit Panna Cotta** 8.50
Vanilla panna cotta simply served with mango and passionfruit compote.
- Lemon Tart** 9.00
Glazed lemon tart served with a raspberry coulis and vanilla mascarpone cream.
- Mille Feuille** 8.95
Caramelised puff pastry sheets topped with raspberry and vanilla cream, fresh berries and strawberry sorbet.
- King of Brownies** 9.00
Double chocolate brownie served with mint chocolate chip ice cream topped with a white chocolate crown.

- Honeycomb Sundae** 8.25
Classic honeycomb ice-cream and homemade honeycomb, butterscotch sauce topped with whipped cream.
- Irish Coffee Crème Brûlée** 8.50
Served with a chocolate shortbread.
- Cheese from Home and Abroad** 13.50
Cheeseboard selection of cheeses with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers.

Our Suggested Digestifs

- Port** 6.10
The perfect companion to our cheeseboard.
- Liqueur Coffee** 6.50
Please ask your server for our selection.
- Hennessey VSOP** 8.20
- Limoncello** 4.90