

THE SALTHOUSE

A La Carte Menu

Starters

Soup of the Day Served with our own wheaten bread and butter.	7.00	Seafood Chowder Combination of fresh local seafood with a medley of veg bound together in a smoked Pernod cream. <i>(Can be served as a main course.)</i>	11.00/17.00
Tear and Share A selection of breads with marinated olives, red pepper hummus, sundried tomato dressing, basil pesto and split balsamic.	13.50	Maple and Whiskey Cured Salmon Oven baked salmon simply served with pickled carrot, cucumber capers and smoked yogurt.	10.50
Lemon Pepper Squid Crispy squid served with sriracha mayonnaise, mixed leaf salad topped with honey and soy dressing.	9.00	Honey and Soy Glazed Sugar Pit Pork Belly Simply served with a red onion and apple chutney, mixed leaf salad and pork jus.	9.00
Whipped Goat's Cheese Whipped and caramelized goats cheese served with candied walnuts, pickled apple, jasmine and raisin puree.	9.50		

Mains

Beef Fillet Pan seared 8oz fillet basted in butter rosemary and thyme, simply served confit garlic and garnished with asparagus wrapped Parma ham and finished with beef jus and pomme puree.	46.00	Slow-Braised Lamb Shank 12hr braised lamb shank finished with a rich red wine jus served with colcannon and honey glazed carrot and parsnip.	30.00
Chicken Supreme Chicken breast stuffed with a herb butter, served with fondant potato, confit carrot, caramelized onion puree, charred scallions, and rich chicken jus.	28.00	Halibut Pan-fried halibut topped with crispy potatoes, sautéed wild mushrooms, hasselback potatoes, wilted vegetables, and finished with an Asian chili sauce.	30.00
Skeaghanore Duck Slow-rendered duck breast served with a 24-hour confit duck leg, celeriac puree, mini dauphines potatoes, baby carrots, and duck jus.	32.00	Seafood Platter A lavish selection of seafood including roast halibut, oven-baked hake, pan-seared scallops, crispy squid, and marinated Argentinian prawns. Served with your choice of side.	36.00

Vegetarian

Miso Glazed Cauliflower Steaks Chargrilled cauliflower steaks brushed with a soy and miso glaze. Served with a burnt onion puree, wild mushrooms, and walnut crumbs.	17.50
Wild Mushroom Risotto Rich and velvety risotto served with a mix of sautéed wild mushrooms, chestnut, and finished with fresh parmesan cheese.	18.00
Asparagus, Pea, and Spinach Cannelloni Rolled inside fresh lasagna sheets and finished with a rich béchamel and Monterey Jack cheese. Served with garlic sourdough bread.	18.00

Chargrill

Chargrilled Chicken Breast	25.00
Sugar Pit Pork Rack	28.00
10oz Ribeye Steak	32.00
10oz Sirloin Steak	32.00

All chargrill items served with blistered cherry tomatoes on the vine 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

- Mash/Champ/Colcannon
- Chunky Chips/Garlic
- Skinny Fries/ Garlic Skinnys
- Dauphinoise Potatoes
- Honey Glazed Carrot And Parsnip
- Tender Stem Broccoli Finished With A Bacon Butter
- Cauliflower Cheese

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

- Sticky Toffee Pudding** 8.50
A classic sticky toffee pudding served with a rich toffee sauce, vanilla ice-cream, and a delicate maple tuile.
- Pecan Tart** 8.50
A short-crust pastry shell filled with a creamy caramel pecan filling, drizzled with toffee sauce, adorned with candied pecans, and served with fresh berries.
- Dark Chocolate and Hazelnut Cremieux** 9.00
Indulge in a rich dark chocolate mousse with crushed hazelnuts, set on a biscuit base, topped with vanilla mascarpone cream and white chocolate ice-cream.

- Panna Cotta** 8.25
Delight in a trio of flavors - vanilla, raspberry, and mango panna cotta, served simply with fresh berries and delicate shortbread.
- Honeycomb Sundae** 7.50
Savor a delightful honeycomb ice-cream, accompanied by shards of our own honeycomb, drizzled with butterscotch sauce, and finished with cream and wafers.
- Cheese from Home and Abroad** 13.50
Indulge in a selection of cheeses from both local and international producers, garnished with pickled apple, grapes, quince jelly, celery, and sourdough crackers.

Our Suggested Digestifs

- Port** 6.10
The perfect companion to our cheeseboard.
- Liqueur Coffee** 7.50
Please ask your server for our selection.
- Hennessey VSOP** 8.20
- Limoncello** 4.90