

THE SALTHOUSE

A La Carte Menu

Starters

Soup Of The Day Served with black treacle wheaten bread	5.95	Wild Mushroom Risotto Served with chestnut crumb, parmesan tuile & earthnut foam	8.00
Braised Pork Belly Pickled carrot, black pudding bon bon, ginger bread purée, carrot crisp	8.50	Confit Chicken Terrine Black truffle, leek purée and toasted hazelnuts	7.00
Tear and Share Breads A selection of breads served with dips & dressings	6.25	Ballycastle Seared Scallops Parsnip purée, Granny Smith apple & cider	9.50
North Coast Crab Salad Salad of white crab meat, seafood mayo, braised chicory & citrus dressing	7.50		

Mains

22oz Chateaubriand To Share Served with pont neuf, béarnaise sauce, red wine jus & parmesan & rocket salad	67.50	Roast Loin of Venison Beetroot, chanterelle mushrooms, cep purée blackberry reduction	26.00
Butter Roast Halibut Wilted greens, confit salsify, smoked pomme purée & red wine sauce	26.00	Pan-Seared Sea Bass Leek purée, smoked bacon hasselback potato, shallot, whitefish cream	23.00
Pan Roast Pork Fillet Charred chicory, swede, turnip purée, heritage carrots & red wine jus	24.00	Stuffed Chicken Supreme With sun blush tomatoes, buttered savoy, kalmata tapenade & herb dressing	23.00
Calvados Braised Duck Breast Confit duck leg croquette, butter hispi cabbage and jus gras	25.25		

Vegetarian Dishes

Wild Mushroom Tortellini Charred shallots & roast walnuts	18.25
Charred Cauliflower Steak with Miso Maple Glaze Fricassée of woodland mushrooms, baby onions with a walnut crumble, feta fritters & burnt onion purée.	18.50

Grill

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

Char Grilled Chicken	20.00
10oz Sirloin Of Beef	26.00
10oz Rib-Eye Of Beef	27.00
8oz Fillet Steak	34.00

All steaks are 28 day aged

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Sides

Wilted Seasonal Vegetables
Parmesan, Bacon & Rocket Salad
Tender Stem Broccoli & Almond Beurre Noisette
Honey & Soy Glazed Roasted Root Vegetables
Chips – Garlic Chips, Skinny Fries
or Chunky Chips
Dauphinoise Potatoes
Mash Potatoes
Champ

4.95

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
Gravy
With red wine jus

3.25

Desserts

Dark Chocolate Brownie Bomb
With popping candy, warm chocolate sauce
and vanilla ice cream

7.95

Warm Sticky Toffee Pudding
Sticky toffee pudding, vanilla ice cream &
toffee sauce

6.95

Gingerbread Crème Brûlée
Rhubarb compôte, pistachio biscotti

6.95

Apple & Berry Crumble
Nutmeg custard and vanilla ice-cream

6.95

The Salthouse Sundae
Honeycomb ice cream, butterscotch sauce,
a dollop of fresh cream

6.95

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

10.95

Dessert Cocktails

Snickertini Special
Kettle One Vodka, Amaretto, coolswan,
caramel & peanut cream

9.00

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

9.00

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

9.00

Our Suggested Digestifs

Port
The perfect companion to our cheeseboard

5.50

Liqueur Coffee
Please ask your server for our selection

6.50

Hennessey VSOP

6.70

Limoncello

4.75