

Festive A La Carte Menu

Starters

Soup Of The Day With our homemade wheaten bread	5.95	Chicken Liver Parfait Winter berry compote & sourdough croute	6.50
Camembert to Share Baked camembert, nutty soldiers & boozy relish	14.00	Cured Meat Board A selection of cured meats, hummus, tapenade & salthouse fougasse	8.50
Smoked Salmon Salmon mousse, soused cucumber, capers & dill sour cream	7.50	Carpaccio Of Ruby Beetroot Ricotta, grilled conference pear & balsamic dressing	8.50
Atlantic Prawn Cocktail Tomato concasse, shredded cos & set tomato jelly	8.00	Tear and Share Breads A selection of breads served with dips & dressings	6.25

Mains

Traditional Turkey & Ham Salthouse stuffing, confit root vegetables, roast and buttery mash, pigs in blankets & turkey gravy	18.50	Pan-Seared Monkfish Golden beetroot puree, surf clams & purple sprouting broccoli	24.50
Baked Salmon Ravioli Baked salmon, butternut ravioli, grilled chorizo, pickled butternut & salsa verde	22.00	Pan-Seared Chicken Supreme Broccoli puree, confit salsify, potato rosti & red wine jus	21.50
Pan-Roast Duck Jerusalem artichoke puree, glazed parsnips, toasted chestnuts & port jus	25.00		

Vegetarian Dishes

Wild Mushroom Tortellini Shallot puree, charred shallots & roast walnuts	18.00
Pearl Barley Risotto Cake Spiced butternut squash & leek veloute	17.00
Charred Cauliflower Steak with Miso Maple Glaze Fricassée of woodland mushrooms, baby onions, with a walnut crumble, feta fritters & a burnt onion purée. Vegan - without fritter.	18.00

Grill

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

8oz Fillet Steak	32.00
10oz Rib-Eye Of Beef	26.00
10oz Sirloin Of Beef	27.00
Free Range Chicken Breast	20.00

All steaks are 28 day aged

THE SALTHOUSE

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.

Sides

Salthouse Garden Salad

Fresh gem lettuce with pickled shallots, carrots, cucumber, cherry tomatoes & crisp croutons.

Tender Stem Broccoli & Almond Beurre Noisette

Honey & Soy Glazed Roasted Root Vegetables

Chips – Garlic fries, 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

Home Made Traditional Plum Pudding

With brandy sauce

6.95

Warm Sticky Toffee Pudding

Sticky toffee pudding, vanilla ice cream & toffee sauce

6.95

Dark Chocolate Tart

Dark chocolate tart, orange salad marmalade gel & crème fraiche

6.95

Our Signature White Chocolate Parfait

White chocolate parfait with a tempered white chocolate dome & warm chocolate sauce

8.95

The Salthouse Sundae

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

6.95

Chef's Selected Cheeseboard

Cheese from home & abroad, water and oatmeal biscuits, sourdough croute, quince jelly & Co. Antrim honey

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

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