

Festive Lunch Menu

Starters

Soup Of The Day With our homemade wheaten bread	5.95	Chicken Liver Parfait Winter berry compote & sourdough croute	6.50
Smoked Salmon Salmon mousse, soused cucumber, capers & dill sour cream	7.00	Caramelised Goat's Cheese Accompanied by nutty soldiers & boozy chutney	6.50
Atlantic Prawn Cocktail Tomato concasse, shredded cos & set tomato jelly	7.50	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	15.50	6oz Salthouse Burger Bacon jam, crisp gem in a brioche bun & skinny fries	14.25
Braised Daube of Beef Celeriac mash, roast shallot & madeira sauce	15.50	Beer Battered Haddock Malted mushy peas, chunky tartar sauce, caramelised lemon & chunky chips	14.50
Grilled Chicken Bacon mash, roast vegetables & red wine gravy	15.00	Cullen Skink Pale smoked haddock, crushed new potatoes, poached egg & smoked haddock cream	14.50
Local Seafood Chowder A mixture of diced local seafood including salmon, smoked haddock, and cod with diced vegetables in a white wine cream sauce served with a crispy hens egg and our homemade wheaten bread	14.00		

Sandwiches

North Antrim Turkey & Ham Club Sliced turkey and ham with festive cranberry stuffing	8.75
Open Prawn & Smoked Salmon A salmon and prawn sandwich on wheaten bread	9.75
Spiced Moroccan Vegetables Chickpea, grated carrot & sundried tomatoes	7.25

Vegetarian

Wild Mushroom Tortellini Charred shallots & roast walnuts	14.50
Local Vegetable & Chickpea Chowder With our homemade wheaten bread	15.00
Charred Cauliflower Steak with Miso Maple Glaze Fricassée of woodland mushrooms, baby onions with a walnut crumble, feta fritters & burnt onion purée.	14.25

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

Dark Chocolate Tart

Dark chocolate tart, orange salad marmalade gel & crème fraiche

6.95

The Salthouse Sundae

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

6.95

Warm Sticky Toffee Pudding

Sticky toffee pudding, vanilla ice cream & toffee sauce

6.95

Our Signature White Chocolate Parfait

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

8.95

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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