

THE SALTHOUSE

Lunch Menu

Starters

Soup Of The Day Served with yardsman wheaten bread	6.50	Goat's Cheese Terrine Salt baked beetroot, pickled apple candy hazelnut & jasmin scented raisin puree	7.50
Atlantic Prawn Cocktail Tomato concasse, shredded cos & marie-rose sauce	7.50	Chicken Caesar Salad Crisp baby gem, caesar dressing, parmesan tuile, bacon lardons & soda bread croutons	7.50/12.50
Tear and Share Breads A selection of breads served with dips & dressings	7.00	Spiced Butternut Squash Salad Spiced butternut squash salad, red quinoa, feta, toasted pumpkin seeds & dijon dressing	7.00/12.50
Add A Selection Of Cured Meats	5.00		

Mains

Braised Daube of Beef Mash, roast root vegetables, red wine gravy	17.50	Cullen Skink Natural smoked haddock, crushed new potatoes, poached egg & fish cream	15.50
6oz Salthouse Beef-Burger Bacon, Montgomery cheddar, crisp gem in a brioche bun, skinny fries	15.00	Chicken Tagliatelle With black truffle dressing	16.00
Beer Battered Haddock Chunky chips, pea purée & tartar sauce	15.50	Chargrilled Chicken With champ, roast vegetables & peppered sauce	15.00
Local Seafood Chowder Served with yardsman wheaten bread	15.00		

Sandwiches

Beef Reuben Beef pastrami, pickled red cabbage, local cheddar, dill pickles & Catalan dressing, sourdough bread	9.50
Grilled Chicken Pesto, baby-gem	9.00
Herb-Crusted Tofu Vegan parmesan & rocket	7.25

Vegetarian

Open Lasagne of Celeriac Wild mushroom & buttered onions, parmesan cream	17.00
Lemon Grass & Lime Tagliatelle with roasted courgette, tender stem broccoli, coriander and lemongrass & lime sauce	18.00

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

Wilted Seasonal Vegetables
Parmesan, Bacon & Rocket Salad
Tender Stem Broccoli & Almond Beurre Noisette
Honey & Soy Glazed Roasted Root Vegetables

Chips
Skinny fries
Garlic fries
Mash
Pomme Anna

5.00

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 & white wine finished with cream.
Garlic Butter
Red Wine Gravy

3.75

Desserts

Chocolate Brownie 8.00
Single origin dark chocolate brownie with dark chocolate dome & warm chocolate sauce

All About Strawberries 8.00
Vodka marinated strawberries, fresh strawberries, pickled strawberry with champagne sabayon & tuile biscuit

Salthouse Sundae 7.50
Honeycomb ice cream, butterscotch sauce, shards of honeycomb and a dollop of fresh cream

Lemon Meringue Pie 8.00
With a vanilla marscarpone cream

Yellowman & Gin Cheesecake 8.50
With a juniper berry compote

Chef's Selected Cheeseboard 11.50
Cheese from home & abroad, water and oatmeal biscuits and quince jelly

Dessert Cocktails

Snickertini Special 10.50
Kettle One Vodka, Amaretto, Coole Swan, caramel & peanut cream

The Salthouse Chocolate Orange 10.50
Malfy's blood orange gin, orange Curaçao, fresh orange juice & choc sauce

Ki-lime Pie 10.50
Kettle One Vodka, triple sec, fresh pineapple juice, lime juice & vanilla

Our Suggested Digestifs

Port 5.50
The perfect companion to our cheeseboard

Liqueur Coffee 6.50
Please ask your server for our selection

Hennessey VSOP 7.50

Limoncello 4.75