

THE SALTHOUSE

Lunch Menu

Starters

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| Soup Of The Day Served with yardsman wheaten bread | 6.50 | Classic Caesar Salad Add Chicken and Bacon 2.00 Fresh baby gem, grated parmesan, sourdough croutes and garlic aioli | 6.00 / 12.50 |
| Tear and Share Breads A selection of mini breads, red onion focaccia and yardsman wheaten bread. Served with basil pesto, red pepper hummus, truffle parmesan dressing and a split balsamic vinaigrette | 7.00 | Lemon Pepper Squid Crispy squid served with sriracha mayo, rocket salad and a honey & soy dipping sauce | 8.95 |
| Wild Atlantic Prawn Cocktail Classic prawn cocktail with smashed avocado, red onion and roast red pepper, served along side yardsman wheaten bread | 8.00 | Chorizo and Duck Leg Arancini Deep fried Italian risotto rolled and stuffed with confit duck leg, chorizo and shallot, served with wild garlic aioli and rocket salad | 8.50 |

Mains

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| Battered Haddock Served with double cooked chunky chips, homemade tartar sauce, pea puree and lemon wedge | 15.50 | Chicken Parmigiana Lightly breaded chicken fillet topped with homemade tomato sauce parmesan cheese served with a rocket mozzarella and heritage tomato salad and a choice of side | 17.00 |
| 6oz Salthouse Burger Topped with streaky bacon, Montgomery cheddar, sliced tomato, red onion, rocket and our very own Salthouse Signature Sauce accompanied with skinny fries | 15.25 | The Salthouse Fishermen's Pie A mixture of salmon, cod, smoked haddock and prawns, fresh vegetables bound together with a dill and pernod cream topped with buttery mash and a choice of side | 16.00 |
| Beef Ragù Sherrard daube of beef fresh peas, baby onions and tagliatelle bound together with a rich tomato sauce topped with parmesan cheese and garlic sourdough | 17.25 | Curried Tempura Plaice Served with a sundried tomato dressing, red pepper, tomato and chilli salsa. accompanied with a mozzarella rocket & heritage tomato salad with a choice of side | 15.50 |

Sandwiches

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| Classic Club Sandwich Fresh baby gem, streaky bacon, tomato and chicken served with skinny fries | 15.95 |
| Mozzarella, Red Onion & Heritage Tomato Simply served with salad and crisps | 8.95 |
| Beef Pastrami Layered with rocket leaves, sautéed onions, Montgomery cheddar and Dijon mustard served with salad and crisps | 10.00 |

Sandwiches can be served on white or brown bread

Vegetarian

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| Creamy Pea Risotto Italian rice bound together with a pea puree simply served with pan roasted courgettes, baby onions, peas, broad beans and topped with parmesan | 15.25 |
| Warm Panzanella Lightly spiced courgette, aubergine, red onion, and peppers bound together in a rich tomato sauce served with warm tortilla wraps and sourdough croutes | 16.25 |
| Miso Grilled Cauliflower Florets Glazed with a miso dressing and finished with cumin scented walnuts, wild mushrooms, butter baby onions and onion puree | 16.00 |
| Veggie Burger Buttermilk soaked hallumi, dusted with Salthouse signature blend spices, sliced tomato, red onion, rocket and our very own Salthouse Burger Sauce accompanied with skinny fries | 15.25 |

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

- Chips/garlic chips
- Skin on skinnies
- Mash/champ
- Dauphines' potatoes
- Rocket, red onion, mozzarella, and heritage tomato salad
- Cauliflower cheese
- Ratatouille

5.00

Sauces

- White Wine And Chorizo Cream**
Sautéed onions and chorizo with a reduced wine and finished with cream.
- Pepper Sauce**
Cracked black pepper and green peppercorns flambéed in whiskey & white wine finished with cream.
- Garlic Butter**
- Red Wine Gravy**

3.75

Sweets

- Classic Salthouse Ice-Cream Sundae** 7.50
Honeycomb ice-cream, with shards of homemade honeycomb, drizzled in butterscotch sauce and topped with whipped cream
- Warm Berry Sundae** 8.00
Classic Vanilla ice-cream, fresh fruit, warm berry compote, finished with cream and berry coulis
- White Chocolate and Honey Parfit** 8.50
Simply served with charred pineapple topped with bee pollen and fresh pineapple crisp
- Cheese Board Selection From Near & Far** 12.00
Served with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers
- Warm Chocolate Brownie with a Snap** 8.00
Served warm with a chocolate mousse filled brandy snap cone and finished with white chocolate shavings and classic vanilla ice cream
- Boozy Black Forest Cheesecake** 8.50
Served with dark chocolate amaretto cherries, chantilly cream, black cherry puree and dark chocolate shavings accompanied with classic vanilla ice-cream
- Lemon and Raspberry Meringue Pie** 8.25
A citrus and berry curd topped by a torched Italian meringue and served with raspberry chantilly cream

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