

THE SALTHOUSE

Lunch Menu

Starters

Soup of the Day Accompanied with Yardsman wheaten bread.	7.00	Greek Style Salad On top of little flatbreads, roast feta mixed with spinach, marinated olives, cherry tomatoes and brushed with a caper and oregano salsa verde.	8.50
Tear & Share A variety of breads with dips and condiments.	9.60	Prawn Cocktail with Smashed Avocado Cold water prawns served with classic mixed pepper salsa and smashed avocado in a thick, boozy marie rose sauce.	8.50
Lamb Croquette Simply breaded and fried lamb leg that has been slowly simmered with shallots, garlic, rosemary and thyme, served with a mixed leaf salad, leek aioli and lamb jus.	9.00	Classic Caesar Fresh baby gem lettuce is combined with garlic aioli and served with sourdough bread croutons and grated parmesan. (Add chicken and bacon 3.00) (12.50 for main course)	6.00
Lemon Pepper Squid Crispy squid served with honey and soy dipping sauce, mixed leaf salad and sriracha mayo.	9.00		
Taleggio and Tomato Taleggio cheese deep fried in breadcrumbs served with a mixed leaf salad, tomatoes infused with basil, pickled fennel and a garlic and sundried tomato dressing.	8.50		

Mains

Chicken and Leek Pie Slow cooked chicken thighs and creamy leeks bound together in a chicken velouté and topped with a puff pastry and a choice of side.	18.00	Fisherman's Pie A combination of salmon, cod, smoked haddock, and prawns, fresh vegetables and Pernod cream topped with buttery mashed potatoes and served with a choice of side.	17.50
Honey and Soy Glazed Rump 8 ounce pan-seared rump that has been cooked to your preferences and is glazed with honey, miso and sesame served with fragrant rice.	18.00	Grilled Plaice Fillets Marinated in chilli, lemon and dill oil served with roast cherry tomatoes, fennel mixed leaf salad and a choice of side.	17.50
Salthouse Burger Accompanied with streaky bacon, montgomery cheddar, sliced tomato, red onion, rocket and Salthouse signature burger sauce with skinny fries.	17.50	Battered Cod Served with homemade tartar sauce, pea puree, double-cooked chunky chips and a lemon wedge.	17.50

Gourmet Toasted Sandwich Selection

Classic Club Sandwich A traditional club sandwich with chicken, tomato, streaky bacon, and fresh baby gem lettuce served with skinny fries.	17.95
Salthouse Meat Feast Sliced parma ham, chorizo and salami on toasted garlic focaccia bread finished with melted cheese, lettuce, tomato and sundried tomato dressing served with crisps and a salad garnish.	12.00
Smashed Avocado and Red Pepper Red onion, smashed avocado and roast red pepper topped with melted Monterey Jack cheese served with crisps and a salad garnish.	9.95

Sandwiches can be served on white or brown bread

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.

Vegetarian

Open Pine Nut and Spinach Lasagne Rich bechamel sauce binds layers of pasta, wilted spinach, toasted pine nuts, and soft tender stem broccoli; garnished with parmesan, crispy kale, and served with garlic sourdough bread.	17.50
Veggie Burger Halloumi marinated in butter milk and coated in a blend of spices, sliced tomato, red onion and rocket topped with Salthouse signature burger sauce and served with skinny fries.	17.50
Pea and Mint Risotto Sautéed peas and broad beans are combined with risotto rice and bound together with a pea and mint puree. Roasted hazelnuts and a parmesan tuile are the final touches.	17.50
Feta Red Pepper and Tomato Skewers Pieces of feta, tomato, and red pepper that have been flame-grilled and topped with paprika and lemon pepper seasoning served with spiced tomato couscous.	18.00

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Sides

- Chips – Chunky or Skinny** (Garlic butter optional)
- Dauphinoise potatoes**
- Mash or Champ**
- Baby boils in a herb butter**
- Wilted vegetables and minted peas**
- Mixed leaf salad with honey and mustard dressing**

6.00

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 and white wine finished with cream.
- Red Wine Gravy**
A rich and savoury sauce made from red wine, veal stock and aromatic vegetables.
- Garlic Butter**

3.75

Sweets

- Mango & Passionfruit Panna Cotta** 8.50
Vanilla panna cotta simply served with mango and passionfruit compote.
- Lemon Tart** 9.00
Glazed lemon tart served with a raspberry coulis and vanilla mascarpone cream.
- Mille Feuille** 8.95
Caramelised puff pastry sheets topped with raspberry and vanilla cream, fresh berries and strawberry sorbet.
- King of Brownies** 9.00
Double chocolate brownie served with mint chocolate chip ice cream topped with a white chocolate crown.

- Honeycomb Sundae** 8.25
Classic honeycomb ice-cream and homemade honeycomb, butterscotch sauce topped with whipped cream.
- Irish Coffee Crème Brûlée** 8.50
Served with a chocolate shortbread.
- Cheese from Home and Abroad** 13.50
Cheeseboard selection of cheeses with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers.

Our Suggested Digestifs

- Port** 6.10
The perfect companion to our cheeseboard.
- Liqueur Coffee** 6.50
Please ask your server for our selection.
- Hennessey VSOP** 8.20
- Limoncello** 4.90