

THE SALTHOUSE

Lunch Menu

Starters

Soup of the Day Served with our own wheaten bread and butter.	7.00	Seafood Chowder Combination of fresh local seafood with a medley of vegetables bound together in a smoked Pernod cream. <i>(Can be served as a main course.)</i>	11.00/17.00
Tear and Share An assortment of breads accompanied by marinated olives, red pepper hummus, sundried tomato dressing, basil pesto, and split balsamic.	13.50	Maple and Whiskey Cured Salmon Oven-baked salmon simply served with pickled carrot, cucumber, capers, and smoked yogurt.	10.50
Lemon Pepper Squid Crispy squid served with sriracha mayonnaise, mixed leaf salad topped with honey and soy dressing.	9.00	Honey Chilli Chicken Strips Crispy chicken strips served with stir-fry vegetables and a mini garlic and coriander naan bread.	8.50
Whipped Goat's Cheese Whipped and caramelized goats cheese served with candied walnuts, pickled apple, jasmine and raisin puree.	9.50		

Mains

Salthouse Burger Accompanied with streaky bacon, Montgomery cheese, sliced red onion, tomato, mixed leaf lettuce, Salthouse signature burger sauce, and skinny fries.	18.00	Steak and Guinness Pie Slow-cooked beef with button mushrooms, onion pearls, carrot, and bound together in a rich Guinness gravy topped with a buttery puff pastry lid. Served with a mixed leaf salad and choice of side.	18.50
Beer Battered Haddock Lightly battered haddock served with homemade tartar sauce, pea puree, double-cooked chips, and a lemon wedge.	18.00	Thai Green Chicken Tenders Marinated in chilli, coriander, lemon grass, and lime, served with a stir-fry veg and a light spiced basmati rice.	18.00
Parmesan Herb Crusted Plaice Breaded then shallow-fried, served with a caper and white wine sauce, roasted cherry tomatoes, and choice of side.	18.50		

Gourmet Toasted Sandwich Selection

Bacon and Brie Melt Crispy smoked streaky bacon with melted brie and sweet redcurrant jelly. Served with a side salad and crisps.	9.00
Classic Club Sandwich Chargrilled chicken breast, crisp baby gem lettuce, sliced tomato, and streaky smoked bacon. Finished with mayonnaise and served with skinny fries.	18.00
Classic Cheese and Onion Cheddar, red onion and beef tomato. Served with a side salad and crisps.	9.50

Sandwiches can be served on white or brown bread

Vegetarian

Miso Glazed Cauliflower Steaks Chargrilled cauliflower steaks brushed with a soy and miso glaze. Served with a burnt onion puree, wild mushrooms, and walnut crumbs.	17.50
Pulled Celeriac Burger Korean-style pulled celeriac burger, finished with sriracha mayo, sliced red onion, and tomato. Served with skinny fries.	18.00
Wild Mushroom Risotto Rich and velvety risotto served with a mix of sautéed wild mushrooms, chestnut, and finished with fresh parmesan cheese.	18.00
Winter Cous Cous Salad Cous cous, served heritage cherry tomatoes, red onion, curried butternut squash, honey mustard dressing and finished with vegan parmesan.	8.00

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

- Mash/Champ/Colcannon
- Chunky Chips/Garlic
- Skinny Fries/ Garlic Skinnys
- Dauphinoise Potatoes
- Honey Glazed Carrot And Parsnip
- Tender Stem Broccoli Finished With A Bacon Butter
- Cauliflower Cheese

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

- Sticky Toffee Pudding** 8.50
A classic sticky toffee pudding served with a rich toffee sauce, vanilla ice-cream, and a delicate maple tuile.
- Pecan Tart** 8.50
A short-crust pastry shell filled with a creamy caramel pecan filling, drizzled with toffee sauce, adorned with candied pecans, and served with fresh berries.
- Dark Chocolate and Hazelnut Cremieux** 9.00
Indulge in a rich dark chocolate mousse with crushed hazelnuts, set on a biscuit base, topped with vanilla mascarpone cream and white chocolate ice-cream.

- Panna Cotta** 8.25
Delight in a trio of flavors - vanilla, raspberry, and mango panna cotta, served simply with fresh berries and delicate shortbread.
- Honeycomb Sundae** 7.50
Savor a delightful honeycomb ice-cream, accompanied by shards of our own honeycomb, drizzled with butterscotch sauce, and finished with cream and wafers.
- Cheese from Home and Abroad** 13.50
Indulge in a selection of cheeses from both local and international producers, garnished with pickled apple, grapes, quince jelly, celery, and sourdough crackers.

Our Suggested Digestifs

- Port** 6.10
The perfect companion to our cheeseboard.
- Liqueur Coffee** 7.50
Please ask your server for our selection.
- Hennessey VSOP** 8.20
- Limoncello** 4.90