

THE SALTHOUSE

Lunch Menu

Starters

Soup Of The Day Served with black treacle wheaten bread	5.95	North Coast Crab Salad Seafood mayo, braised chicory & citrus dressing	7.50
Atlantic Prawn Cocktail Tomato concasse, shredded cos & Marie-rose sauce	7.50	Confit Chicken Terrine Pressing of confit chicken & black truffle, leek purée and toasted hazelnuts	7.00
Tear and Share Breads A selection of breads served with dips & dressings	6.50		

Mains

Braised Daube of Beef Mash, roast root vegetables, red wine gravy	15.50	6oz Salthouse Beef-Burger Bacon, blue cheese, crispy gem in a brioche bun, skinny fries	14.25
Creamy Chicken & Leek Pie Encapsulated in a buttery crust pastry served with bacon mash	15.00	Beer Battered Haddock Chunky chips, pea purée & tartar sauce	14.50
Local Seafood Chowder Served with black treacle wheaten bread	14.00	Cullen Skink Natural smoked haddock, crushed new potatoes, poached egg & fish cream	14.50
Flame Grilled Chicken With champ, roast vegetables & peppered sauce	15.00		

Sandwiches

Roast Beef Rocket salad & horseradish chantilly	9.00
Grilled Chicken Pesto, baby-gem, sourdough bread	8.50
Herb-Crusted Tofu Vegan parmesan & rocket	7.25

Vegetarian

Wild Mushroom Tortellini Stuffed onion petal and spiced walnut crumb	14.50
Charred Cauliflower Steak with Miso Maple Glaze Fricassée of woodland mushrooms, baby onions with a walnut crumble, feta fritters & burnt onion purée	14.25

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.

THE SALTHOUSE

Sides

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

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| Dark Chocolate Brownie Bomb
With popping candy, warm chocolate sauce and vanilla ice cream | 7.95 | Warm Sticky Toffee Pudding
Sticky toffee pudding, vanilla ice cream & toffee sauce | 6.95 |
| Gingerbread Crème Brûlée
Rhubarb compôte, pistachio biscotti | 6.95 | Apple & Berry Crumble
Nutmeg custard and vanilla ice-cream | 6.95 |
| The Salthouse Sundae
Honeycomb ice cream, butterscotch sauce, a dollop of fresh cream | 6.95 | Chef's Selected Cheeseboard
Cheese from home & abroad, water and oatmeal biscuits and quince jelly | 10.95 |

Dessert Cocktails

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| 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

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| 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 |