

THE SALTHOUSE

Vegan Menu

Starters

Soup of the Day Homemade soup made daily served with toasted sourdough and olive oil.	7.00	Heritage Tomato Salad Basil infused tomato served with mixed leaf salad pickled fennel and a garlic and tomato dressing fished with sourdough crouton.	8.50
Smashed Avocado Served with roast red pepper, tomato dressing, salsa finished with olive oil and cherry tomatoes.	8.00	Greek Style Salad Marinated olives, spinach and cherry tomatoes and mixed leaf brushed with a caper and oregano salsa verde served on top of mini flat breads.	8.50

Mains

Basil Gnocchi Homemade basil Gnocchi with courgette and basil puree, served with a fricassee of summer vegetables.	18.00	Feta Red Pepper and Tomato Skewers Marinated and flame grilled pieces of vegan feta, tomato and red pepper finished with paprika and lemon pepper served with spiced tomato cous cous.	18.00
Pea and Mint Risotto Sauteed peas and broad beans tossed in risotto rice and bound together with a pea and mint puree finished with roasted hazelnuts and vegan parmesan.	17.50		

Desserts

Selection of Sorbets Served with dehydrated fruit crisps and roast pistachios.	8.00	Salthouse Fruit Salad Fresh cut fruit blackberries, raspberries, pineapple, melon and strawberries tossed in a raspberry puree.	8.00
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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.