

# THE SALTHOUSE

## Lunch Menu

### Starters

<b>Soup of the Day</b>	5.25	<b>House Oak Smoked Breast of Chicken Caesar Salad</b>	6.95/12.95
Served with fresh wheaten bread.		Served with shaved Parmesan, gem lettuce, sourdough croûtes and crispy bacon.	
<b>Tear and Share</b>	5.95	<b>Crispy Squid</b>	7.95
Selection of flavoured breads, accompanied with a trio of dips.		Marinated tomato salad, with lemon and chilli mayo.	
<b>Warm Goat's Cheese Pear and Apple Tartlet</b>	7.25		
Drizzled with homemade chilli lime syrup with House salad.			

### Mains

<b>The Salthouse Cullen Skink</b>	13.45	<b>12 Hours Slow Braised Steak</b>	13.95
Poached natural smoked haddock, in a light fish cream, set on a bed of sautéed baby boiled potatoes with bacon & spring onions. Topped with a poached egg & crispy leeks.		Baby onions, bacon, tomato in a rich Guinness gravy with champ & honey roast carrots with parsnip crisps.	
<b>Beer Battered Fillet of Cod</b>	13.95	<b>Buttermilk Southern Fried Chicken Burger</b>	13.25
Chunky fries, mushy peas, homemade Tartare sauce & lemon wedge.		Dirty sauce, gem lettuce, beef tomato, crispy bacon & sweet potato fries.	
<b>Salthouse Burger Tower</b>	13.95	<b>Seafood Linguine</b>	15.25
Two 3oz Smash Burgers, Monterey Jack cheese with streaky bacon, American mustard, lettuce & tomato. All served in a toasted seeded brioche bap & shoestring fries.		Linguine pasta tossed with king prawns, mussels, squid, crab claws, clams, cherry tomatoes, garden herbs, chilli & lemon oil and toasted garlic focaccia.	

### Sandwiches

<b>Open Prawn and Smoked Salmon</b>	9.75
On Yardsman wheaten, served with sundried tomatoes, roquette salad & crisps.	
<b>Grilled Bacon and Brie Melt</b>	6.95
Served with red currant jelly.	
<b>Spiced Moroccan Vegetables</b>	6.95
Chickpea, grated carrot & sundried tomatoes	
<b>Smoked Chicken BLT</b>	6.95
Served with House smoked chicken, bacon, fresh tomato & lettuce	

\*Served on a choice of White or Granary

### Vegetarian

<b>Butternut Ravioli</b>	13.95
Butternut truffle purée, smoked yoghurt with House granola, pickled butternut & pea shoots.	
<b>Charred Cauliflower Steak with Miso Maple Glaze</b>	14.25
Fricassée of woodland mushrooms, baby onions with a walnut crumble, feta fritters & burnt onion purée .	

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 4.95

### Provençal Charred Vegetables

Tossed in a tomato & basil butter.

### Wilted Summer Greens

Simply drizzled with hazelnut pesto.

### Confit Carrots and Leeks

With lemon, thyme and garlic.

### Sundried New Potatoes

With a duo of sauces.

### Salthouse Garden Salad

Fresh gem lettuce with pickled shallots, carrots, cucumber, cherry tomatoes & crisp croutons.

### Chips – Garlic, Skinny or Chunky

### Dauphinoise Potatoes

### Mash Potatoes

### Champ

## Sauces 2.75

### Classic Sauce Diane

Sautéed mushroom, onion, garlic flambéed in a brandy white wine and finished with Dijon mustard cream.

### Chasseur Sauce

Rich red wine sauce with baby onion, mushroom & tomato with a hint of tarragon.

### Pepper Sauce

Cracked black pepper and green peppercorns flambéed in whiskey & white wine finished with cream.

### Garlic Butter

### Gravy with red wine jus

## Desserts

### Refreshing Summer Pimm's Jelly

Served with fresh mint, strawberries & raspberries, finished with a cucumber sorbet.

### Strawberries and Cream Mille Feuille

Layers of light puff pastry topped with a vanilla cream, fresh strawberries, caramalised almonds & strawberry sorbet.

### Salthouse Layered Lime Cheesecake

Simply served with gingerbread ice cream & pistachio praline.

### Honeycomb Sundae

Honeycomb ice cream topped with butterscotch sauce, honeycomb pieces, whipped cream & sugar wafer.

6.75

6.65

6.75

6.45

### Dark Chocolate and Salt Caramel Pavé

With fresh raspberries & salted caramel ice cream, on a honeycomb powder.

### Warm Sticky Toffee Pudding

Topped with a toffee sauce accompanied with vanilla ice cream.

### Cheese Board

An Irish cheese board selection of:

### Durras, Crozier Blue, Gubeens (Smoked), Cooleeney

Served with plum chutney, wafers, grapes, celery & apple.

6.95

6.95

8.95

## Dessert Cocktails

### Baileys Mint Martini

Baileys Irish Cream, Crème de Menthe liqueur, vodka and double cream.

### The Salthouse Swan

Chambord raspberry liqueur, Ketel One vodka, Coole Swan white chocolate liqueur, garnished with raspberries and chocolate shavings.

### Lemon Meringue Pie

Vodka, limoncello, vanilla syrup and lemon juice, garnished with a meringue kiss.

9.00

9.00

9.00

## Our Suggested Digestifs

### Port

The perfect companion to our cheeseboard

### Liqueur Coffee

Please ask your server for our selection

### Hennessey VSOP

### Limoncello

5.50

6.50

6.70

4.75