

THE SALTHOUSE

Bar Menu / Lunch Menu

Starters

Soup of the Day 4.95

Served with fresh wheaten and butter.

Crispy Fish and Crab Cakes 7.95

Served on micro salad, pooled with a red pepper salsa.

House Oak Smoked Breast of Chicken Caesar Salad 6.95 / 12.95

Served with shaved Parmesan, sour dough croutes and crispy bacon
Served as a Starter or Main.

Tear and Share Breads 5.95

Selection of flavoured breads, accompanied with a trio of dips and oils.

Oven Kissed Heirloom Tomatoes, Gin Infused Watermelon and Mint Salad 6.95

Served with charred Halloumi cheese, crushed pistachio and a sweet mint oil dressing.

Sandwiches

Chicken Club 11.25

Charred breast of chicken, layered between 3 slices of toast with bacon, lettuce and tomato and bound in a grain mustard mayo.

Served with skinny fries.

Open Prawn and Smoked Salmon 9.75

On Yardsman Wheaten, sun kissed tomatoes and roquette salad and crisps.

Egg, Cress and Cucumber 6.25

Roast Beef with Horseradish Aioli 6.95

Honey Roast Ham, Cheese and Tomato 6.45

Mains

Beer Battered Fillet of Cod 13.95

Served with chunky fries, mushy peas and a homemade eggy Tartare sauce.

Peppered Chicken 13.25

Charred breast of chicken served on a bed of champ, topped with creamy pepper sauce and crisp onion rings.

Hunter Chicken 13.25

Charred breast of chicken, topped with house barbecue sauce, bacon and cheese. Served with bacon bits, Parmesan and a roquette and tomato salad.
Served with a choice of side dish.

The Salthouse Cullen Skink 13.45

Poached natural smoked haddock, in a light fish cream set on a bed of sautéed baby boiled potatoes with bacon and spring onions, topped with a poached egg and crispy leeks.

Marinated Chicken Tenders 12.95

Served with wok fried vegetables in house barbecue sauce.

Served with a choice of side dish.

Slow Braised Beef Cheek 13.65

Served in a Bourguignon sauce with a pomme purée, a celeriac purée and crispy shallot rings.

Burger 13.95

Two 4oz prime beef burgers with crisp bacon, melted cheddar, baby gem, tomato and onion rings on a toasted seeded brioche bap.

Vegetarian Dishes

Braised Woodland Mushroom 12.95

Served with spelt, roasted baby gem in a tofu dressing, with a pumpkin seed pesto.

Beetroot Ravioli 12.95

Served with a sage and onion crème, toasted pine nut crumb and a roasted trio of beetroot.