

# 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.