

THE SALTHOUSE

Lunch Menu

Starters

Soup of the Day	5.25	Served as a Starter or Main	
Served with fresh wheaten bread.			
Tear and Share	5.95	House Oak Smoked Breast of Chicken Caesar Salad	6.95 / 12.95
Selection of flavoured breads, accompanied with a trio of dips and oils.		Served with shaved parmesan, gem lettuce, sourdough croûtes and crispy bacon.	
Winter Warmer Super Salad	6.75	Tamworth Belly Ribs	7.95
Roasted butternut squash, quinoa and charred corn with crushed walnut and seasonal leaves. Served with blood orange and cardamom dressing.		Red cabbage and apple slaw, maple barbeque syrup, toasted sesame and a little Korean dipping sauce.	

Mains

The Salthouse Cullen Skink	13.45	Slow Braised Shank of Lamb	13.95
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.		With honey and thyme glazed carrots and parsnips, colcannon mash and parsnip crisps.	
Beer Battered Fillet of Cod	13.95	Katsu Curry Scented Breast of Chicken	13.25
Served with chunky fries, mushy peas, homemade tartare sauce and lemon wedge.		Accompanied by pilaf rice, charred pitta pocket and raita dressing.	
Chargrilled 6oz Prime Beef Burger	13.95	Peppered Chicken	13.25
Served on a toasted seeded brioche bap with chorizo jam, mustard mayo, gem lettuce, beef tomato topped with crispy bacon, pickle and monterey cheese.		Charred breast of chicken served on a bed of champ, topped with creamy pepper sauce and crispy onion rings.	
		Crispy Wok Chicken	13.25
		Crispy fried strips of chicken with vegetables, noodles in a tangy sweet chilli sauce. Served in a tomato wrap, southwest dressing, with shoestring fries and dressed roquette.	

Sandwiches

Chicken Club	11.25
Charred breast of chicken, layered between 3 slices of toast. With bacon, lettuce and tomato, bound in a grain mustard mayo. Served with skinny fries	
Open Prawn and Smoked Salmon	9.75
On Yardsman Wheaten, sun kissed tomatoes, roquette salad and crisps.	
Grilled Bacon and Brie Melt	6.95
Redcurrant Jelly	
Salthouse Rueben	6.95
Served on sourdough bread, shaved pastrami, sauerkraut, swiss cheese and thousand island dressing.	
Beetroot Humus	5.95
With roquette and spiced chickpea.	

Vegetarian

Winter Mushroom Fricassee	12.50
With braised spelt and salt baked celeriac croûte. Garnished with poached pea and shallot ravioli in a vegetable broth.	
Butternut Squash Ravioli	12.50
Tossed in a light curried velouté, charred halloumi cheese, toasted flaked almonds, yoghurt dressing and crispy sage leaves.	