

THE SALTHOUSE

Dinner Menu

Starters

Mushroom Toast Fricassée of forest mushrooms on toasted sourdough with crisp Parma ham, poached hen's egg & parsley oil.	7.75	Artichoke and Potato Risotto Artichoke crisps with samphire & apple gel.	7.45
Crispy Squid Marinated tomato salad with lemon & chilli mayo.	7.95	Monkfish Medallions Served in a cardamon & paprika crumb with charred confit new potatoes, dressed leaves and sweet & sour dressing.	8.75
12 Hour Slow Braised Pork Cheek Served with celeriac purée & cider potatoes with Armagh apple butter sauce.	8.95	Soup of the Day Served with fresh wheaten bread.	5.25
Warm Goat's Cheese Pear and Apple Tarlet Drizzled with homemade chilli lime syrup served with house salad.	7.25	Tear and Share Selection of flavoured breads, accompanied with a trio of dips.	6.75

Mains

8oz Prime Fillet of Irish Beef Butter roast artichoke with artichoke purée, pickelled blackberries, cassis jus, black garlic purée, cabbage discs & smoked bacon dust.	29.75	Steamed Paupiettes of Plaice Served with asparagus & smoked salmon, fresh herb gnocchi poached in a light chervil cream, charred baby courgette with spiced pumpkin seeds & smoked oil.	20.85
Pistachio Encrusted Rack of Irish Lamb Potato, celeriac & turnip terrine, purée of turnip, mint gel, glazed cabbage and lamb jus with pistachio powder.	24.95	Oven Roasted Supreme of Cod Served with courgette & basil purée, cockle popcorn with charred sweetcorn & yuzu jam.	22.50
Trio of Pork Marinated & smoked pork fillet, crispy roast belly, pulled pork croquette, charred endive, beetroot balsamic reduction, crackling, apple and ginger gel.	21.95	Roasted Breast of Chicken with Black Pudding Butter Served with Girolle mushrooms, mustard purée, Dauphinoise potatoes with jus gras & mushroom stuffed cabbage leaf.	17.95

Vegetarian Dishes

Pan Roasted Homemade Garden Herb Gnocchi Bound with parmesan and spinach cream served with charred aubergine croûte.	13.95
Charred Cauliflower Steak with Miso Maple Glaze Fricassée of woodland mushrooms, baby onions, with a walnut crumble, feta fritters & a burnt onion purée.	14.25

Grill

All grill dishes served with your garnish of choice: <ul style="list-style-type: none">• Crispy onion rings• Portobello mushroom and roasted tomato• Bacon bits and Parmesan with a rocket and tomato salad	
All grill dishes served with your choice of side and sauce.	
10oz Sirloin	24.70
10oz Rib Eye	24.70
8oz Fillet	28.65
Butterflied Chicken Breast	15.25

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