

# THE SALTHOUSE

## Dinner Menu

### Starters

<b>Butter Roast Loin of Cod</b>	<b>8.25</b>	<b>Pan Roasted Breast of Chicken</b>	<b>15.95</b>
Served with a brown shrimp and samphire risotto and a pea foam.		Served with Clonakilty black pudding and pancetta sausage, truffled Savoy cabbage, a white onion purée and roast chicken tea.	
<b>House Oak Smoked Breast of Chicken Caesar Salad</b>	<b>7.25</b>	<b>Pan Seared Fillets of Sea Bass</b>	<b>22.50</b>
Served with shaved Parmesan, sour dough croutes and crispy bacon.		With sautéed smoked bacon, chicory and green beans, artichoke purée and a red wine jus.	
<b>Oven Kissed Heirloom Tomatoes, Gin Infused Watermelon and Mint Salad</b>	<b>7.25</b>	<b>Supreme of Sea Trout</b>	<b>21.85</b>
Served with charred Halloumi cheese, crushed pistachio and a sweet mint oil dressing.		With a pea and shallot ravioli poached in a langoustine dashi, sea herbs and spring onion tempura and pea shoots.	
<b>Fresh Corn and Buckwheat Blini</b>	<b>8.95</b>		
Served with smoked salmon, fennel slaw, Horseradish crème fraiche and beetroot dust.			
<b>Crispy Duck Confit</b>	<b>8.25</b>		
Served with a date purée, charred and pickled carrots, wilted pak choi and a black cherry balsamic glaze.			
<b>Warm Goat's Cheese &amp; Onion Marmalade</b>	<b>7.45</b>		
Served with peppered roquette and watercress and garnished with glazed figs.			
<b>Tear and Share Breads</b>	<b>6.25</b>		
Selection of flavoured breads, accompanied with a trio of dips and oils.			

### Mains

<b>Fillet of Prime Irish Beef</b>	<b>28.95</b>
With Pomme Anna, a wild mushroom purée, charred King Oyster mushroom, artichoke, Chantenay carrots, Madeira jus and mushroom dust.	
<b>Trio of Irish Lamb</b>	<b>21.95</b>
Oven roast rump of lamb, crispy cumin scented braised and shredded shoulder of lamb and a mini lamb shepherd's pie with a fricassee of peas, asparagus and baby onions and a light minted jus.	

### Vegetarian Dishes

<b>Braised Woodland Mushroom</b>	<b>12.95</b>
Served with spelt, roasted baby gem in a tofu dressing, with a pumpkin seed pesto.	
<b>Beetroot Ravioli</b>	<b>12.95</b>
Served with a sage and onion crème, toasted pine nut crumb and a roasted trio of beetroot.	

### Grill

All grill dishes served with your garnish of choice:

- Portobello mushroom and roasted tomato
- Bacon bits and Parmesan with a roquette and tomato salad

All grill dishes served with your choice of side and sauce.

<b>10oz Sirloin</b>	<b>24.00</b>
<b>10oz Rib Eye</b>	<b>24.00</b>
<b>8oz Fillet</b>	<b>27.95</b>
<b>Butterflied Chicken Breast</b>	<b>13.95</b>

# THE SALTHOUSE

## Sides

3.25

Shoestring fries

Chunky fries

Dauphinoise potatoes

Champ

Garlic fries

Panache of summer vegetables  
in a little herb and citrus butter.

Salthouse vegetable stew of cherry  
tomatoes, chickpeas and butter beans  
in a chorizo cream with basil garnish.

Charred primo cabbage with cheese custard.

## Sauces

2.75

Creamy Peppercorn Sauce

Red Wine Jus

Garlic Butter

## Desserts

**Blackberry and Lemon Cheesecake**

6.50

Almond crumble with a blackberry compôte  
and lemon sorbet.

**Salthouse Black Forest Gateau**

6.50

With a black cherry syrup  
and vanilla ice cream.

**Coconut Mousse**

6.25

With glazed pineapple, passion fruit  
and lime and a toasted coconut sorbet.

**Rich Chocolate and Salted Caramel Tart** 5.95

With a white chocolate and cinnamon  
ice cream and chocolate soil.

**Warm Pear and Frangipane Tart**

5.95

Served with a caramel sauce and crème fraîche.

**Peanut Butter Crème Brûlée**

6.50

Served with chocolate chip cookies.

**Glazed Poached Pear**

6.25

With honey ice cream and brandy snap basket,  
marinated melon pearls, toasted sesame  
and maple syrup.

**Honeycomb Sundae**

6.25

**Cheese Board**

7.95

Grapes, celery, apple and a  
selection of cheese biscuits.