

THE SALTHOUSE

Dinner Menu

Starters

Butter Roast Loin of Cod	8.25	Pan Roasted Breast of Chicken	15.95
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.	
House Oak Smoked Breast of Chicken Caesar Salad	7.25	Pan Seared Fillets of Sea Bass	22.50
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.	
Oven Kissed Heirloom Tomatoes, Gin Infused Watermelon and Mint Salad	7.25	Supreme of Sea Trout	21.85
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.	
Fresh Corn and Buckwheat Blini	8.95		
Served with smoked salmon, fennel slaw, Horseradish crème fraiche and beetroot dust.			
Crispy Duck Confit	8.25		
Served with a date purée, charred and pickled carrots, wilted pak choi and a black cherry balsamic glaze.			
Warm Goat's Cheese & Onion Marmalade	7.45		
Served with peppered roquette and watercress and garnished with glazed figs.			
Tear and Share Breads	6.25		
Selection of flavoured breads, accompanied with a trio of dips and oils.			

Mains

Fillet of Prime Irish Beef	28.95
With Pomme Anna, a wild mushroom purée, charred King Oyster mushroom, artichoke, Chantenay carrots, Madeira jus and mushroom dust.	
Trio of Irish Lamb	21.95
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

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.	

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.

10oz Sirloin	24.00
10oz Rib Eye	24.00
8oz Fillet	27.95
Butterflied Chicken Breast	13.95

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.