

THE SALTHOUSE

Dinner Menu

Starters

Salthouse Carpaccio of Beef Marinated mushrooms, shaved parmesan crispy shallot rings, beef croûtes and peppered roquette.	9.25	Salthouse Prawn 'Mac 'N' Cheese' Cold water prawns bound in a shellfish cream with macaroni pasta, topped with shaved parmesan and a seared scallop. Parsley oil and cauliflower crumble.	8.95
Seafood Croûte Charred sourdough with a smoked paprika and prawn butter, topped with a Donegal picked crab and crayfish salad. Simply served with lemon.	8.45	Winter Warmer Super Salad Roasted butternut squash, quinoa and charred corn, with crushed walnut and seasonal leaves. Served with blood orange and cardamom dressing.	7.25
Tamworth Belly Ribs Red cabbage & apple slaw, maple barbeque syrup, toasted sesame and a little Korean dipping sauce.	7.95	Smoked Chicken Goat's Cheese and Parma Ham Parcels With a smoked tomato jam, caramelized onion, greens, sourdough croûtes and red pepper essence.	7.45
Smoked Salmon Tower Dressed autumn leaves, parmesan tuille, vanilla, potato and scallion salsa.	8.25	Soup of the Day Served with fresh wheaten bread.	5.25
		Tear and Share Selection of flavoured breads, accompanied with a trio of dips and oils.	6.75

Mains

Salthouse Prime 8oz Beef Fillet With shredded Slow braised beef cheek and smoked marrow stuffed bone. Onion textures, purée, confit spring onion, crispy shallots, roasted chateau potatoes and rich port jus.	29.75	Pan Roast Supreme of Cod Curried cauliflower and potato stew, Donegal crab and prawn pakora. Smoked paprika aioli.	20.85
Roast Rack of Irish Lamb Tomato and red pepper couscous, chickpea, and cherry tomato salsa and black olive purée. Served in a light garden herb and mustard crust.	24.95	Chargrilled Gigot of Monkfish Dressed in a citrus Salsa Verde, slow braised jasmine rice with wilted spinach and water cress.	22.85
Oven Roast Breast of Duck Port & black cherry gel, crispy leg croquette, pecan granola, butternut purée, sweet potato fondant, crackling and five spice jus.	21.95	Pan Roasted Breast of Chicken Wild mushroom and gorgonzola cheese ravioli. Poached in a leek and white wine cream, thyme, parmesan and garlic butter. Glazed asparagus and green beans.	17.65

Vegetarian Dishes

Herb Roasted Butternut Squash, Seasoned Pecans and Kearney Blue Risotto Parmesan snap, sprout leaves and enoki blonde mushrooms.	12.95
Potato, Celeriac & Goats Cheese Roulade Confit heirloom cherry tomatoes with samphire and fennel, artichoke puree and crisps. Smoked almond and spinach pesto.	12.95

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	24.70
10oz Rib Eye	24.70
8oz Fillet	28.65
Butterflied Chicken Breast	15.25

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Sides 4.00

- Shoestring fries
- Chunky fries
- Dauphinoise potatoes
- Champ
- Garlic fries
- Barbequed / Chargrilled Heritage Carrots & Parsnips
With a Honey and Rosemary Butter Glaze
- Steamed Stem Broccoli with Leeks
Topped with a Curried Cream and Toasted Almond Crumble
- Roasted Autumn Vegetables
Walnut and Miso Sauce

Sauces 2.75

- Creamy Peppercorn Sauce
- Red Wine Jus
- Garlic Butter

Desserts

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| Bushmills Whiskey & Orange Marmalade Steamed Sponge
Vanilla ice cream and crème anglaise | 6.95 | Lemon Posset
Winter berry compote, meringue and shortbread. | 6.75 |
| Raspberry & Yoghurt Bomb
Raspberry and elderflower sauce, lime & mint syrup. | 6.85 | Traditional Custard Tart
Served with nutmeg, roast plums and black butter ice cream. | 6.85 |
| Buttermilk Panna Cotta
Textures of blackberry, sorbet, honeycomb. | 6.85 | Honeycomb Sundae
Honeycomb ice cream topped with butterscotch sauce, honeycomb pieces, whipped cream and a sugar wafer. | 6.45 |
| Chocolate & Peanut Butter Pave
Caramelized banana, banana ice-cream and peanut brittle. | 6.95 | Cheese Board
An Irish cheese board selection of: Cais Na Tire, Heggartys Cheddar, Kearney Blue and St Tolans Goat log with Ash.
Served with plum chutney, wafers, grapes, celery and apple. | 8.50 |

Dessert Cocktails

- Baileys Mint Martini** 9.00
Baileys Irish cream, crème de menthe liqueur, vodka and double cream.
- The Salthouse Swan** 9.00
Chambord raspberry liqueur, kettle one vodka, cool swan white chocolate liqueur, garnished with raspberries and chocolate shavings.
- Lemon Meringue Pie** 9.00
Vodka, limoncello, vanilla syrup and lemon juice, garnished with a meringue kiss.

Our Suggested Digestifs

- Port** 5.50
The perfect companion to our cheeseboard
- Liquor Coffee** 6.50
Please ask your server for our selection
- Hennessey VSOP** 6.70
- Limoncello** 4.75