

THE SALTHOUSE

Lunch Menu

Starters

Soup of the Day Served with Yardsman wheaten bread	6.50	Fresh Indian Spiced Fish Cakes A blend of fresh local seafood, garlic and spices served with a fish velouté, tomato and chilli salsa	8.95
Tear and Share Breads A selection of mini breads, red onion focaccia and Yardsman wheaten bread served with basil pesto, red pepper hummus, split balsamic and sun blushed tomato and garlic dip	7.50	Five-Mile Town Goats Cheese Fritter Blended with maple, butter milk, bee pollen, rolled in panko and oats served with walnut granola, orange segments, pickled beetroot and honey truffle dressing	8.50
Beef Arancini Slow braised beef bound together with jus shallot, garlic and thyme, served with tarragon aioli and mixed leaf salad	8.50	Winter Couscous Salad £2.00 Supplement for Chicken/ £12.50 for Main Course Spiced butternut, crumbled halloumi cheese, red onion and sourdough croutons, bound together in a honey mustard dressing and resting on a mixed leaf salad	7.00

Mains

Batter Haddock Served with double cooked chunky chips, homemade tartar sauce, pea puree and lemon wedge	16.50	Fishermen's Pie A mix of salmon, cod, smoked haddock and prawns, fresh veg bound together with a dill and Pernod cream topped with buttery mash with a choice of side	16.50
6oz Salthouse Burger Accompanied with streaky bacon, Montgomery cheddar, sliced tomato, red onion, rocket and signature burger sauce with skinny fries	16.25	8oz Rump Heart Steak Pan seared rump heart served with buttery mash, honey roasted root vegetables, red wine gravy and crispy kale and parsnips	17.50
Salthouse Signature Chicken Curry Traditional Indian curry base with peas, onions and peppers finished with a cardamom and star anise scented rice with mini garlic coriander naan bread	16.50	Sriracha Maple Chicken Pasta Sautéed peppers and onions bound together with a creamy sriracha, maple sauce topped with parmesan cheese and toasted sourdough	16.25

Sandwiches/Paninis

Classic Club Sandwich Fresh baby gem, streaky bacon, tomato and chicken served with skinny fries	15.95
Bacon and Brie Melt Crispy smoked streaky bacon, warm brie finished with red currant jelly, mixed leaf salad and crisps	8.95
Red Pepper and Halloumi Cheese Roast red peppers, sliced tomato halloumi and hummus served with mixed leaf salad and crisps	7.50

Sandwiches can be served on white or brown bread

Some of our menu items contain nuts, seeds and other allergens: there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.

Vegetarian

Veggie Burger Halloumi marinated in butter milk and coated in a blend of spices, sliced tomato, red onion, rocket and Salthouse signature burger sauce with skinny fries	16.25
Marinated Tempura Cauliflower Marinated in buttermilk and lime lightly battered served with pea puree, tomato and red pepper salsa with a stuffed and breaded mozzarella chilli pepper	16.25
Tomato, Chickpea and Butternut Stew Sautéed tomatoes and spiced butternut squashed with chickpeas, coriander and tomato curry base; simply served with cardamom star anise scented rice and mini garlic coriander naan bread	16.25
Open Pine Nut and Spinach Lasagne Layers of pasta, wilted spinach, roasted pine nuts and tender stem broccoli bound together with a rich bechamel sauce, finished with parmesan, crispy kale and garlic sourdough	16.25

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Sides

- Skinny fries / Garlic fries
- Chips / Garlic chips
- Mash / champ
- Tender stem broccoli in almond butter
- Honey glazed carrot and parsnip
- Cauliflower cheese
- Dauphinoise potatoes

5.00

Sauces

- White Wine And Chorizo Cream**
Sautéed onions and chorizo with a reduced wine and finished with cream.
- Pepper Sauce**
Cracked black pepper and green peppercorns flambéed in whiskey & white wine finished with cream.
- Garlic Butter**
- Red Wine Gravy**

3.75

Sweets

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| Warm Apple Strudel
Served with winter spiced crème anglaise and a scoop of gingerbread ice-cream | 8.50 | Chocolate and Orange Mousse
Dark chocolate orange mousse & orange jelly served with a brandy snap cannelloni filled with crème fraiche | 8.25 |
| Classic Salthouse Ice-Cream Sundae
Classic honeycomb ice-cream and homemade honeycomb butterscotch sauce finished with whipped cream | 7.50 | Sticky Toffee Pudding
Classic sticky toffee pudding served with warm toffee sauce, carmel sesame snap and vanilla ice cream | 8.00 |
| Warm Berry Sundae
Vanilla ice-cream, fresh fruit & warmed berry compote finished with cream and berry coulis | 8.00 | Treacle Tart
Homemade treacle tart simply served with lime sorbet | 8.00 |
| | | Cheese from Home and Aboard
Cheeseboard selection of cheese from home and abroad served with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers | 12.00 |

Dessert Cocktails

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| The Salthouse Grasshopper
Hennessy Original, Crème de Menthe, Creame do cacao White and cream | 10.50 |
| Orange Brulee
Amaretto, Grand Marnier, Hennessy Original and Double cream | 10.50 |

Our Suggested Digestifs

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| Port
The perfect companion to our cheeseboard | 6.00 |
| Liqueur Coffee
Please ask your server for our selection | 6.50 |
| Hennessey VSOP | 7.50 |
| Limoncello | 4.75 |