

THE SALTHOUSE

Lunch Menu

Starters

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| 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

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| 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

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| 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

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| 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

- Warm Apple Strudel** 8.50
Served with winter spiced crème anglaise and a scoop of gingerbread ice-cream
- Classic Salthouse Ice-Cream Sundae** 7.50
Classic honeycomb ice-cream and homemade honeycomb butterscotch sauce finished with whipped cream
- Warm Berry Sundae** 8.00
Vanilla ice-cream, fresh fruit & warmed berry compote finished with cream and berry coulis

- Chocolate and Orange Mousse** 8.25
Dark chocolate orange mousse & orange jelly served with a brandy snap cannelloni filled with crème fraiche
- Sticky Toffee Pudding** 8.00
Classic sticky toffee pudding served with warm toffee sauce, carmel sesame snap and vanilla ice cream
- Treacle Tart** 8.00
Homemade treacle tart simply served with lime sorbet
- Cheese from Home and Aboard** 12.00
Cheeseboard selection of cheese from home and abroad served with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers

Dessert Cocktails

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

Our Suggested Digestifs

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