

THE SALTHOUSE

A La Carte Menu

Starters

Soup of the Day Served with Yardsman wheaten bread	6.50	Butternut Squash and Truffle Risotto Spiced pumpkin seeds, crème fraiche, parmesan tuile and pickled butternut sheets	7.25
Beef Arancini Slow braised beef bound together with jus shallot, garlic and thyme, served with tarragon aioli and mixed leaf salad	8.50	Smoked Salmon and Prawn Salad Served with prawns, sliced radish, pickled beetroot chicory leaves with dill & lemon dressing and sourdough croutons	8.75
Indian Spiced Fish Cakes A blend of fresh local seafood garlic and spices served with a fish velouté, tomato and chilli salsa	8.95	Five-Mile Town Goats Cheese Fritter Blended with maple, butter milk, bee pollen and rolled in panko and oats, served with walnut granola, orange segments, pickled beetroot and honey truffle dressing	8.50

Mains

Marinated Pork Served with turnip puree, braised chicory, diced swede, black pudding bon bon, apple gel and pork jus	26.50	Monkfish Scampi Fennel and star anise herb crusted monkfish medallions, served with spiced red lentil, chorizo and pea broth alongside traditional Indian basmati rice	28.00
Oven Roast Venison Accompanied with slow braised red cabbage, celeriac puree, buttery pomme anna, wild mushrooms and chestnut crumb	32.00	Pan Seared Salmon With sautéed baby boil potatoes, sprouts, chorizo & baby onions; bound together in a white wine cream sauce, alongside garlic cold water prawns	27.50
Chicken Supreme Chicken supreme stuffed with a sage and onion butter, Butternut squash puree, potato fondant, slow roasted carrot creamed cabbage and bacon with a chicken jus	26.50	Seafood Platter Selection of fresh seafood, pan seared salmon, monkfish scampi, tempura prawns, pan seared scallops with a tomato garlic dressing and fish velouté with a choice of side	34.00

Vegetarian Dishes

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	17.00
Tomato, Chickpea and Butternut Stew Sautéed tomatoes and spiced butternut squash with chickpeas, coriander and tomato curry base, simply served with a cardamom star anise scented rice and mini garlic coriander naan bread	18.00
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 and crispy kale and garlic sourdough	17.00

Grill

Chargrilled Chicken	£23.00
Chargrilled 10oz Ribeye	£28.00
Chargrilled 10oz Sirloin	£28.00
Chargrilled 14oz T-bone	£34.00

All chargrilled items are brushed with a rosemary, thyme and garlic butter. Served with mushroom, tomato, onion rings with choice of sauce and side

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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

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.