



## SALTMARSH HALL



### Nibbles & Small Plates

Focaccia , oils (g)	£5
Olives, feta and sundried tomatoes (su, m)	£5
Parmesan and pesto madeleines (g, m)	£6

### Starters

Bubble and squeak, poached egg, Wholegrain cream, vegetable crisps (mu, m, e)	£10
Celeriac soup, pickled girolles, crisp sage, wild mushroom rarebit (m, su, g)	£10
Smoked haddock, black pudding and mustard fishcake, creamed leeks, salami* (f, mu, g, su)	£14/£24
Pork schnitzel, kohlrabi and celeriac remoulade, quail egg, pickled walnut* (g, su, e)	£15/£28
Chicken and potato terrine, cured egg yolk, truffle, cornichon, sourdough (m, su, e, g)	£12
King prawns, braised white beans, herb zhug, sea herbs and garlic croutons (su, g, cr)	£12

### Mains

Venison, beetroot, blackberry, boulangerie, red wine (su)	£33
Pheasant, creamed cabbage, braised leg Chou farci, pate en crouete (m, g, su)	£30
Lamb cannon, faggot, turnip, mint and parsley (g, su)	£34
Halibut, charred allium, tapenade, mixed bean cassoulet (f, su)	£30
Artichoke ravioli, crisps and puree, sorrel, hazelnut dukkah (g, m, su)	£28
Beef fillet, parsnip, cavolo nero, souibise, creamed potato, truffle (m,g)	£45
East coast haddock, beer batter, chunky chips, cucumber and dill pickle (g, su, f)	£21
Lincolnshire sausage, bubble, onion and ale gravy, crisp onion (veggie available) (g, su, mu)	£17

### Puddings

Spiced pumpkin cake parfait, boozed raisins, walnut brittle (m, g) (layers of pumpkin ice cream and cream cheese ice cream with pumpkin cake)	£10
Yorkshire Parkin, butterscotch, liquorice ice cream, cinder (g, su, m)	£10
Baked tunworth (for two)	£20
Honey madeleines, warm chocolate (g, su, m)	£6
Plum and pistachio almond tart, clotted cream (g, su, m)	£10
Dark chocolate cremeux, cherry, brandy, chocolate soil (su, m)	£10

N=nuts, su=sulphites, mo=molluscs, cr=crustacean, g=gluten, f=fish, l=lupin, m=milk, se=sesame, e=eggs, mu=mustard, ce=celery, p=peanuts, so=soya

Thank you for your dining with us at Saltmarsh Hall we appreciate your custom. A discretionary service charge of 12.5% will be added to your bill. This charge is entirely optional and you are welcome to adjust it based on your satisfaction with the service provided.

All dishes are freshly prepared on site. For details of specific allergen requirements please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we cannot guarantee against cross contamination of allergens during the preparation of your meal.