



SALTMARSH HALL

Nibbles & Small Plates

Sourdough, fennel and orange butter (m, g,)	£5
Olives, deli vegetables (su)	£7
King prawns, garlic butter, sourdough (cr, g, m)	£7

Starters

Antipasti, pickles, mini loaf (g, mo, f, m)	£12
Prawn cocktail, (cr, su, m, g, mu)	£12
Whipped ricotta, coppa, blood orange, macadamia granola, chilli oil, sourdough (g, m, su, nu)	£10
Chicken, ham and leek tart, French dressed leaves (m, e, g, mu)	£10
Roast carrot and celeriac, harissa, Dukkha, honey and sumac labneh, pomegranate (m)	£10
Soup, celeriac, apple and cider, cheddar scone, Buerre noisette, sage, truffle (m,g,ce)	£10
Scallop, rhubarb, cauliflower, Parkin (mo, su, m, g, e)	£16

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

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.

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.



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Mains

Skrei cod, broccoli, lemon and caper burnt butter, croutons, mussels (f,m, mo, g)	£32
Barnsley chop, pommes lyonnaise, salsa verde, kidney, bitter leaf salad (mu)	£32
Guinea fowl, leek, artichoke, mushroom, bubble and squeek (g,e)	£28
Tbone pork chop, egg, chorizo, crisp sage, hispi cabbage, café de Paris butter (e,su,f)	£26
Homity pie, cheddar and mustard, pickled mushrooms, charred allium (g, mu, m, su)	£24
Fillet / Flat iron steak, pickled walnut ketchup, onion rings, watercress, chips (su,g)	£45/32
Sausage, duo of bubble and squeek and carrot and swede mash, onion gravy (vegetarian option available) (g,m)	£17
Braised featherblade, heritage carrot, squash, sage (g,m,ce)	£28

Side Dishes @ £4

Buttered greens (m)

Charred leeks, salsa verde (su)

Glazed carrots, onion seed and chives (m)

Chips (su) (add truffle and Parmesan for £1.50) (su, m)

Bitter leaf salad (mu)

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Puddings

Sticky toffee pudding, malt sauce, black treacle ice cream (m,g,e)	£10
Cheeseboard, cut comb honey, pickled walnut, sourdough crackers (m,g,su)	£16
Dark chocolate and salted caramel tart (g,m,soy,nu)	£10
Burnt basque cheesecake, orange (m,e)	£10
Stewed rhubarb, pistachio and oats, croissant ice cream (su,g,nu,m,e)	£10

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