



SALTMARSH
HALL

Sunday Lunch

2 courses for £25
Add a course for £7.00

Starters

Celeriac soup, pickled girolles, crisp sage, wild mushroom palmier (*m, su, g, mu*)

King prawn, braised white beans, herb zhug, garlic croutons, sea herbs (*cr, f, ,g, su*)

Pork schnitzel, kohlrabi, and celeriac remoulade, pickled walnut* (*g, e, su*)

Yorkshire pudding, mushy peas, onion and ale gravy (*g, e, m, su, f*)

Mains

Rump cap, creamed potato, Yorkshire pudding, charred leek, watercress (*g, m, f, su*)

Belly pork, apple, turnip, black pudding sausage roll (*su,m,e,g*)

Goats cheese, kale and mushroom pithivier, beetroot, blackberry (*g, m, e, su*)

Fish pie (*f,m,e,mu,su*)

Lincolnshire sausage, bubble, onion and ale gravy, crisp onion (*veggie available*) (*g,m,f,su*)

All served with glazed carrots, roast potato, braised red cabbage, buttered greens with hazelnut and orange oil

Puddings

Yorkshire Parkin, butterscotch, liquorice ice cream, cinder (*g,m,e*)

Baked tunworth (for two) £7 supplement (*m,g*) also available as starter

Plum and pistachio almond tart, clotted cream (*g, su, m*)

Dark chocolate cremeux, cherry, brandy, chocolate soil (*su, m*)

Cafetière, warm honey madeleines, warm chocolate £8

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.