



SALTMARSH
HALL



Nibbles for the table

Cranberry and walnut focaccia, churned butter (m, g, n)

Pigs in blankets, honey and mustard (g, mu, su)

Hasselback potato's, chip shop curry sauce (su, mu)

Starters

White crab on brioche, Salad of mussels, grapefruit, cucumber and fennel, parsley and dill (g, cr, mo, su, m)

Spiced parsnip soup, apple and raisin chutney, riata, onion flat breads (m, su)

Potato terrine, charred winter lettuce, lardo, confit tomato, cured egg yolk, boquerones, Yorkshire pecorino (m, e, f)

Mains

(served with duck fat potatoes, glazed chantenay carrots, buttered greens with hazelnut and orange oil)

Rump of beef, Yorkshire pudding, creamed potato, caramelised onion (g,m,au,f,e)

"1/2 roast chicken", rolled breast with forcemeat in Parma ham, confit leg Bon Bon, crispy wing, celeriac, crisp leek, black pudding (m,g,au,e)

Celeriac, kale and goats' cheese pithivier, honeyed beetroot, candied walnuts (g, n, su, m)

Pan roast hake, acqua pazza (f,su)

Deserts

Sweet filo parcels, mincemeat, clementine (g, su)

Dark chocolate and espresso delice, mascarpone (n, m, e)

Proper trifle (m, su)

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.