



SALTMARSH HALL



Oyster, shallot vinegar, lemon, tabasco (<i>mo,su</i>)	£4
Bread, raw milk butter, cornichons, smoked salt (<i>g,m,su</i>)	£5
Panko crusted brie, mango, pardon pepper, sesame (<i>m,g,se</i>)	£6.5
Heritage tomato, whipped avocado, yoghurt, chive (<i>m, su</i>)	£14
Burrata, lovage and hazelnut pesto, courgette, sourdough (<i>m, n, g</i>)	£14.5
Cured meats, pickles (<i>su, f</i>)	£16
"Arnold Bennet" tart (smoked haddock, pea and dill) sauce mornay (<i>f, g, e, m</i>)	£12
Smoked trout, chicory, apple and elderflower (<i>f, su</i>)	£14.5
Lovage and potato soup, parsley and lemon pesto, Lincolnshire poacher cheese straw (<i>m, n, g</i>)	£10
Fillet Steak or Bistro Rump, béarnaise, twice cooked chips, watercress and pickled onion salad (<i>su, m</i>)	£45/£38
Slow cooked belly of pork, French style peas, Parisienne potato (<i>m</i>)	£28
Sea bass, buerre noisette, samphire, sundried tomato, white crab (<i>f, m, cr</i>)	£32
Butternut squash and sweet potato hash, za'atar, poached egg, katchcumber salad (<i>e</i>)	£22.5
Corn fed chicken, asparagus, pea and mushroom, rosti, black garlic (<i>su, m</i>)	£30
lamb rump, pomme daughinoise, spring vegetables, belly fritter (<i>su, m, g</i>)	£35
Apple tart tatin, clotted cream ice cream, cinder (<i>g, su</i>)	£11
"Eton Mess", mascerated strawberries, sorbet, basil, pink peppercorn meringue (<i>e, m, su</i>)	£11.5
Lincolnshire poacher, celery and radish, sourdough (<i>m, g</i>)	£12
Dark chocolate cremeux, salt, olive oil, Armagnac, medjool dates (<i>m, su</i>)	£11
Porn star "cheesecake", mango, passion fruit, vodka and vanilla, granola (<i>m, su, g</i>)	£12

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.