

Sunday Lunch MENU

Served Sundays only, 12pm until 2pm. 2 course £25, add a course £8.50

Our Chef, Archie, has worked closely with our gardener, Paul, to create this menu, featuring the very best Yorkshire - sourced ingredients alongside produce grown right here on the grounds. Dishes highlighted in green feature ingredients cultivated here at Saltmarshe Hall.

Starters

- ~ Seasonal soup, crusty bread (g)
- ~ Slow braised beef cheek croquette, pumpkin puree, pickled mushrooms, hazelnut dukka, beef jus & chive soil (g,m,e,su,n)
- ~ Confit duck salad, chicory, Yorkshire blue cheese, walnuts, honey vinaigrette (m, n, mu)
- ~ Thai shrimp & crab cake, **fennel** and **apple** slaw, sesame dressing (cr, g, s, e)

Mains

- ~ Lamb rump, Yorkshire pudding, gravy (su,m) (£4.00 supplement)
- ~ Rump Cap, Yorkshire pudding, gravy (g,m,e)
- ~ Supreme of Chicken, Yorkshire pudding (g,m,e)
- ~ Homity Pie, cheesy creamed leeks, mustard cream sauce, **seasonal vegetables** (g,m,e)
- ~ Pork loin, crackling, stuffing, Yorkshire pudding (g,m,e)

All mains served with beef fat roast **potatoes, vegetables**

Desserts

- ~ Sticky toffee pudding, toffee sauce, black treacle ice cream (m,e)
- ~ Cheeseboard, Yorkshire cheeses, sourdough crackers (m,g,su) (£3 supplement)
- ~ White Chocolate Cheesecake, caramelised chocolate, poached pears (m)
- ~ Chocolate brownie, chocolate orange sauce, candied orange, vanilla ice cream (e,m)

Sides

£6 Pigs in blankets

£2 Extra gravy

£4 Cauliflower cheese

£4 Stuffing

£4 Mash Potatoes

Thank you for your dining with us at Saltmarshe Hall, we appreciate your custom. A discretionary service charge of 12.5% will be added to your bill. You are welcome to request its removal based on your satisfaction with the service provided.

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