



Al a Carte MENU

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.

NIBBLES

£5.00 Marinated olives

£6.50 Focaccia, compound butter (g, m)

STARTER

£10 **Soup of the day**, crusty bread (g,m)

£10.50 Yorkshire Cheddar Rarebit, pickled **shallots**, roasted grapes, chicory, **red onion** jam, mustard dressing (g,m,f,so)

£12.00 Slow braised beef cheek croquette, pumpkin puree, pickled mushrooms, hazelnut dukka, beef jus & chive soil (g,m,e,su,n)

£12.00 Hot smoked salmon, **beetroot**, horseradish crème fraiche, croutons (g,m,f,su)

£10.50 Wild **mushroom** fricassee toast (g,m)

MAIN

£32.00 6oz Lamb rump, **Ratte potato**, **baby onions**, **roast carrots**, lamb jus (served medium rare)(m,g)

£32.00 Duck breast, celeriac puree, pressed potato terrine, **red cabbage**, bramble jus (g,m,su)

£26.00 Roast Bream, nduja butter, sweetheart cabbage, **confit tomato** & butter bean Ragu, **parsley** (f,m)

£24.00 Pie of the day, buttered mash or chips, **cabbage**, **seasonal greens** vegetarian available (g,m,e,c)

£21.00 East coast battered cod, hand cut chips, **minted** peas, tartare sauce, charred lemon (f, su,e,g)

£16.00 Cajun Cauliflower, squash puree, **confit tomato**

SIDE

£6.50 Truffle fries (so)

£6.00 Triple cooked chips (so)

£5.00 **Buttered seasonal greens** (m)

£6.00 Roasted heritage **carrots**, honey & dukka

£5.00 Halloumi fries, chilli jam (g,e)

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