



SALTMARSH
HALL

Sunday Lunch



2 courses for £25
Add a course for £7.00

Starters

Potato & lovage soup, creme fraiche , chives (m,g)

Ham hock terrine, mustard aioli , sourdough (mu,e,su,g)

Thai fishcake, red pepper puree, coriander oil (f,g)

Ceaser, baby gem, crisp pancetta, croutons , parmesan shavings, dressing (e f, m, g)

Mains

Lamb rump, jerseys, stem broccoli, mint and nettle (su, m) (£4.00 supplement)

Rump cap, creamed potato, Yorkshire pudding, watercress (g,m,e)

Supreme of Chicken, creamed potato, Yorkshire pudding, watercress (g,m,e)

Homity pie, cheddar and mustard, charred allium (g,mu,m,su)

Sausage and mash, onion gravy (vegetarian option available) (g,m)

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

Puddings

Sticky toffee pudding, malt, black treacle (g,m,e,su)

Cheeseboard, cut comb honey, pickled walnut, sourdough crackers (m,g,su) (£3 supplement)

Egg custard (g,m,e)

"Twice baked chocolate cake, crème fraiche (e ,soy ,m ,g)

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.