



SALTMARSH
HALL

Sunday Lunch



2 courses for £25
Add a course for £7.00

Starters

Salad of mussels, grapefruit, cucumber and fennel, parsley and dil (*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, bochorones, Yorkshire pecorino (*m, e, f*)

Yorkshire pudding, mushy peas, onion gravy (*g,e,m*)

Mains

Slow cooked pork belly, apple, black pudding sausage roll (*g, m*)

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

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

Pan fried hake, aqua pazza (*f*)

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

Puddings

Brown bread treacle tart, apple suzette, clotted cream (*g,e,m*)

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

Proper trifle (*m, su*)

Cheeses, honeycomb, pickled walnut, sourdough crackers (*m,g,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.