



Sunday Lunch

MENU

TWO COURSE £25 THREE COURSE £34

STARTER

- ~**Duck liver & port terrine**, toasted sourdough, clementine compote(g,m,so,su)
- ~**Black pudding bon bon**, crispy pork belly, saltmarsh orchard apple puree(g,e,m)
- ~**Truffle celeriac soup**, crispy shallots, crusty bread(g)
- ~ **Caesar salad**, gem lettuce, croutons, parma ham, caesar dressing, anchovies(f,e,g)

MAIN

- ~**Turkey ballotine**, pork & apricot stuffing (su)
6oz Lamb rump (£4 supplement) (su)
- ~ **Roasted rump cap**, (vegetarian option available)(su,g)
- ~**Pan roasted hake**, rosemary garlic new potato, braised leeks, smoked lardons, sun blushed tomato, champagne cream(m,f)
- ~**Pumpkin gnocchi roasted chestnuts**, wild mushrooms, sun blushed tomato, sage butter, parmesan(g,m)

Traditional mains served with Yorkshire pudding, seasonal veg, duck fat potato, gravy

SIDE DISHES

- £6 Pigs in blankets
- £2 Extra gravy (su)
- £4 Cauliflower cheese (m)
- £4 Stuffing (g,m)
- £4 Mash Potatoes (m)

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. 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