

## small plates, starters

- 5 bread, cultured butter (g ,m)\*\*
- 5 good olives \*\*
- 7 hummus, garlic pita, garlic oil, cumin, paprika (se)\*\*
- 9 king prawn, ramson, sourdough (g cr, m)
- 10 whipped chicken liver, date, pork rind, wild parsley (m,e,su,g)
- 10 soup of the day (m,g)
- 11 ham hock terrine, mustard aioli , sourdough (mu,e,su,g)
- 12 salmon, lemon, dill fish cake, tomato & pepper sauce (f,g,d)

## mains

- 34 flat iron (225g), steak frits, peppercorn (su) (Cauliflower Steak £20)
- 20 homity pie, creamy leeks, cheddar chesse mustard sauce (g,d,e,m,n)
- 28 supreme chicken, tenderstem, carrots, pea, mushroom, rosti (su,m)
- 28 belly pork, miso , butternut squash, spelt and beets (soy,m,g,n)
- 30 lamb rump, jerseys, stem broccoli, (su, m)
- 26 catch of the day

\*\*is or can be altered to be made vegan

### Dietaries

Cereals containing gluten = g, fish =f, nuts =n, molluscs =mo, crustacean =cr, milk =m, egg =e, lupin =l, soya =s, sulphites =su, sesame =se, peanuts =p, celery =c, mustard =mu

Our kitchen will make every effort but cannot guarantee against cross contamination of allergens

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.



## sides

- 7 ceaser, baby gem, crisp pancetta, croutons , parmesan shavings, dressing (e f, m, g)
- 5 ratte potato "Fitzpatrick" (m)\*\*
- 5 stem brocolli, sesame, ramson, koji (se,n)\*\*
- 8 asparagus, ravigote, manchego (m,e)

## puddings

- 10 chocolate brownie , crème fraiche (e ,soy ,m ,g )
- 10 Custard tart, Vanila Ice cream (e, m, g, n)
- 10 sticky toffee pudding , malt, black treacle (g,m,e,su)
- 15 Yorkshire cheeseboard, crackers, (m,s)
- 8 New York Cheesecake

## petit fours and more 4 each

cinder\*\*

macaron (e,nu)

- 6 affogato  
Ice cream, espresso, chocolate soil (soy)\*\*
- 5 +choice of liquor