

small plates, starters

- 5 bread, cultured butter (g ,m)**
- 5 good olives **
- 7 hummus, crudités (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 thai fishcake, red pepper puree, coriander oil (f,g)

mains

- 34 flat iron (225g), steak frits , Peppercorn (su) (cauliflower £20)**
- 25 potato and truffle pie, ceps, cauli, wild garlic (g,e,m,n)
- 28 supreme chicken, tenderstem , pea, mushroom , rosti (su,m)
- 28 belly pork, miso, squash,spelt and kale, beets (soy,m,g,n) (celeriac £20)**
- 30 lamb rump, jerseys, stem broccoli, mint and nettle (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 Saltmarshe 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 twice baked chocolate cake, crème fraiche (e ,soy ,m ,g)
- 10 crumble (g)**
- 8 egg custard (g,m,e)
- 10 sticky toffee pudding , malt, black treacle (g,m,e,su)
- 15 cheeseboard, crackers, (m,s)

petit fours and more

4 each

- cinder**
- macaron (e,nu)
- blueberry palmier, miso (g,su)
- 6 affogato
Ice cream, espresso, chocolate soil (soy)**
- 5 +choice of liquor