

Additional Small Plates

£6 Bread, shallot butter (m,g)

£6 Olives, cornichons, pickled garlic (su)

£8 Hummus, garlic flatbread, garlic oil, dukka spice (g, se



Starters

Mushroom parfait, pickled wild mushrooms, toasted sourdough (m,s,g)

Soup of the day

Ham hock croquettes, piccalilli, mustard aioli (su,mu,m)

Smoked salmon, pickled cucumber, crème fraîche, sesame infused wakame, soy & furikake dressing (m,s,se,su,f) (£3.00 supplement)

Mains

6oz Bistro rump, triple cooked chips, vine cherry tomatoes, thyme & garlic portobello mushroom, peppercorn sauce (su,m) (£8.00 supplement)

Mediterranean veg wellington, patatas bravas, roasted broccoli, romesco sauce (m)

Confit duck leg, cassoulet beans, pickled blackberries, blackberry jus (su)

Slow roasted belly pork, pan roasted celeriac balls, celeriac puree, duo of beets, gratin dauphinois, carrot crisp, cider jus (su,m)

Duo of Lamb, 6oz lamb rump, apricot lamb bonbon, truffle mashed potatoes, turnip puree, minted baby carrots, apricot jus (su,m) (£8.00 supplement)

26 Catch of the day (f)

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

Side dishes

£5 Hand cut triple cooked chips

£5 Stem broccoli, pomegranate molasses furikake

£5 Ratte potato fitzpatrick

£5 minted baby carrots

Sweet treats

Chocolate orange delice, whipped mascarpone, orange crisp (m)

Sticky toffee pudding, pumpkin spiced toffee sauce, vanilla ice cream (m,g,n)

chefs crumble, choice of ice cream or custard (m)

Chocolate brownie, crème fraîche, kirsch marinated cherries (m,su)

Yorkshire cheeseboard, crackers (m,g) (£8.00 supplement)

2 Course winter dinner menu

Add an additional Course for £10.00

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.

Small Plates

£6 Bread, shallot butter (m,g)

£6 Olives, cornichons, pickled garlic (su)

£8 Hummus, garlic flatbread, garlic oil, dukka spice (g, se)

£10 Garlic & chilli crevettes, toasted sourdough (g,mo,m)

£11 Mushroom parfait, pickled wild mushrooms, toasted sourdough (m,s,g)

£10 Soup of the day

£11 Ham hock croquettes, piccalilli, mustard aioli (su,mu,m)

£13 Smoked salmon, pickled cucumber, crème fraîche, sesame infused wakame, soy & furikake dressing (m,s,se,su,f)

Main courses

£34 6oz Bistro rump, triple cooked chips, vine cherry tomatoes, thyme & garlic portobello mushroom, peppercorn sauce (su,m)

£22 Mediterranean veg wellington, patatas bravas, roasted broccoli, romesco sauce (m)

£28 Confit duck leg, cassoulet beans, pickled blackberries, blackberry jus (su)

£28 Slow roasted belly pork, pan roasted celeriac balls, celeriac puree, duo of beets, gratin dauphinois, carrot crisp, cider jus (su,m)

£36 Duo of Lamb, 6oz lamb rump, apricot lamb bonbon, truffle mashed potatoes, turnip puree, minted baby carrots, apricot jus (su,m)

26 Catch of the day (f)

Side dishes

£5 Hand cut triple cooked chips

£5 Stem broccoli, pomegranate molasses furikake

£5 Ratte potato fitzpatrick

£5 minted baby carrots

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.

Desserts

£13 Chocolate orange delice, whipped mascarpone, orange crisp (m)

£11 Sticky toffee pudding , pumpkin spiced toffee sauce, vanilla ice cream
(m,g,n)

£12 chefs crumble , choice of ice cream or custard (m)

£11 Chocolate brownie, crème fraiche, kirsch marinated cherries (m,su)

£16 Yorkshire cheeseboard , crackers (m,g)

Dessert Alcohol

£5.40 Baileys

£4.60 Cointreau

£4.20 Tia Maria

£15.50 Nye timber Demi- sec

£4.40 Disaronno

£9.50 Oban 14

£8.00 Talisker

£9.50 Espresso Martini

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.