



Al a Carte

M E N U

N I B B L E S

£6.00 Each

~Pigs in blanket

~Saltmarshe focaccia, olives & cultured butter
(g,m)

S T A R T E R

~£11.00 **Black pudding bon bon**, crispy pork belly, saltmarshe orchard apple puree(g,e,m)

~ £12.00 **Duck liver & port terrine**, toasted sourdough, clementine compote(g,m,so,su)

~£11.00 **Truffle celeriac soup**, crispy shallots, crusty bread(g)

~ £10.00 **Saltmarshe orchard tomato & caramelized onion tart**, petite salad, aged balsamic(w)

M A I N

~ £32.00 **6oz Lamb rump**, rosemary new potato, tenderstem broccoli, lamb jus(su)

~ £32.00 **12-hour beef cheek**, truffle potato puree, baby onions, crispy lardons, butter kale, carrot, red wine jus (m,su)

~ £36.00 **8oz sirloin steak**, hand cut chips, roast tomato & mushroom, peppercorn sauce(su,mo)

~ £26.00 **Pan roasted hake**, crusted butter potato, braised leeks, smoked lardons, champagne cream (m,f)

~ £28.00 **Turkey ballotine**, pork & apricot stuffing, pigs in blankets, duck fat roast potato, seasonal veg, rich turkey gravy(su)

~£19.00 **Pumpkin gnocchi roasted chestnuts**, wild mushrooms, sun blushed tomato, sage butter, parmesan(g,m)

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. 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