

SUNDAY LUNCH

Our Chef, Archie, has worked closely with our gardener, Paul, to create this menu, featuring the very best Yorkshire - sourced ingredients alongside produce grown right here on the grounds. Dishes highlighted in green feature ingredients cultivated here at Saltmarshe Hall.

Served Sundays only, 12pm until 2pm. 2 course £25, add a course £8.50

Starters

- ~ Seasonal soup, crusty bread (*g*)
- ~ Slow-braised beef cheek croquettes, saffron risotto, **chive oil** (*g,m,e, su*)
- ~ Confit duck salad, chicory, Yorkshire blue cheese, walnuts, honey vinaigrette (*m, n, mu*)
- ~ Thai shrimp & crab cake, **fennel** and **apple** slaw, sesame dressing (*cr, g, s, e*)

Mains

- ~ Lamb rump, Yorkshire pudding, gravy (*su,m*) (£4.00 supplement)
- ~ Rump Cap, Yorkshire pudding, gravy (*g,m,e*)
- ~ Supreme of Chicken, Yorkshire pudding (*g,m,e*)
- ~ Homity Pie, cheesy creamed leeks, mustard cream sauce, **seasonal vegetables** (*g,m,e*)
- ~ Pork loin, crackling, stuffing, Yorkshire pudding (*g,m,e*)

All mains served with beef fat roast **potatoes, vegetables**

Desserts

- ~ Sticky toffee pudding, toffee sauce, black treacle ice cream (*m,e*)
- ~ Cheeseboard, Yorkshire cheeses, sourdough crackers (*m,g,su*) (£3 supplement)
- ~ Strawberry shortcake, macerated strawberries & strawberry ice cream (*m*)
- ~ Chocolate brownie, chocolate orange sauce, candied orange, vanilla ice cream (*e,m*)

Sides

£6 Pigs in blankets

£2 Extra gravy

£4 Cauliflower cheese

£4 Stuffing

£4 Mash Potatoes



Our dishes are shaped by the seasons, some ingredients may change depending on what is being harvested from the estate

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,*