



Nibbles/Starters

Halloumi fritters & smoked tomato relish / 4.5
Tempura gherkins & sweet chili mayo / 4
Crispy Cajun calamari & saffron aioli / 4.5
Selection of artisan breads & truffle butter / 4
Nocellara olives / 4

Newbourne tomato Andalusian gazpacho / 6.50
toasted dukkah and basil oil

Smoked ham hock and duck liver fritter / 9.50
spiced pineapple chutney, pain de epice

British buffalo mozzarella / 8.5
pickled beets, potato crackling, wild garlic pesto

Seared king scallops / 14
Romesco sauce, Morcella sausage, Pedro Ximenez

Steamed local mussels / 8
Thai red coconut curry, spring onion and flat breads
(main size available with chips / 15)

To share

Salthouse antipasto / 18
a selection of cured meats, olives, marinated
artichokes, goats' cheese stuffed piquillo
peppers, charred flat bread and hummus

Mains

Chargrilled 28-day dry aged sirloin steak / 28
confit tomato, chunky chips, béarnaise sauce

"Springtide" local fish and shellfish thermidor pie /17
smoked applewood mash, greens

Suffolk chicken supreme / 18
Jersey royals, wild garlic pesto, morels

Heritage tomato, artichoke and chili linguine / 16
Suffolk asparagus, pangrattato

IPA Beer battered cod / 14.50
hand-cut chips, minted pea puree, tartare sauce

See blackboard for market fish of the day

Sides

Chunky chips / 4
Italian spring salad, salted ricotta / 4
Spring greens and beetroots / 4
Truffled Baron Bigod macaroni cheese / 5
Buttered new potatoes and sea salt / 4

Desserts

Dark chocolate fondant / 9
cherry beer ice cream

Vanilla and buttermilk pannacotta / 8
Macadamia, apricots, grappa

Sticky toffee pudding / 7
toffee sauce, rum and banana ice cream

Caramelized apple and rhubarb crumble / 7.5
clotted cream

Salthouse style Eton mess / 8
strawberry sorbet, elderflower syrup

Trio of British cheeses / 12
biscuits, quince jelly, borage honeycomb

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