Salthouse

BRITISH BRASSERIE AND BAR

LIVENERS

LONDON CLAY, BRUT NV, ESSEX	9.50
LAURENT-PERRIER LA CUVÉE, BRUT NV, CHAMPAGNE	16
CONSTABLE COUNTRY (Suffolk Dry Gin, cucumber, elderflower, apple)	13
VAULT NON-ALCOHOLIC APERITIVO With soda	7

FOR THE TABLE

HOMEMADE BREAD ROLL Whipped truffle butter	3 each
BRAISED LAMB CROQUETTE Mint pesto	3 each
TEMPURA GHERKINS Sweet chilli mayonnaise	7
TEMPURA COD CHEEKS Peppers, smoked cod roe	14

STARTERS

SIGNATURE FISHCAKE Hot smoked salmon and haddock, tartare sauce	15
PROCTER'S SAUSAGE SCOTCH EGG Mustard mayonnaise	12
"A SOUP WORTH ORDERING" Caramelised onion, rarebit crouton	10
PRAWN COCKTAIL Bloody Mary dressing	12
SUFFOLK-SMOKED HAM HOCK TERRINE Sourdough, piccalilli butter	12
PAN-SEARED SCALLOPS Cauliflower, black pudding	24
BRITISH BEETROOT AND MOZZARELLA Beetroot purée and crisps, basil oil, pine nuts	14
ON TOAST Wild mushrooms, rocket, Parmesan Or Caramelised sweetbreads, parsley, garlic and mint	14 18

SUNDAY ROASTS

Served with Yorkshire pudding, roast potatoes, vegetables and gravy.

CHICKEN SUPREME	26
LAMB SHANK	34
BEEF SIRLOIN	28
16oz PRIME FILLET (FOR TWO)	85

MAIN COURSES

WHOLE LEMON SOLE Caper butter	MP
BEER BATTERED HADDOCK AND CHIPS Pea purée, tartare sauce, lemon	19
TROFIE PASTA Basil pesto, spinach, fine beans, Parmesan	18

ON THE SIDE

TRIPLE COOKED CHIPS	7
"POSH CHIPS" Truffle and Parmesan	8
ROAST POTATOES	7
HONEY-GLAZED CARROTS	7
CAULIFLOWER AND BROCCOLI CHEESE	8
TENDERSTEM BROCCOLI Green sauce	7
CAESAR SALAD	8

DESSERTS

TODAY'S SALTHOUSE SOFT-SERVE	7
ETON MESS	9
EGG CUSTARD TART Rhubarb sorbet	9
STICKY TOFFEE PUDDING Toffee sauce, custard	9
BRITISH CHEESE Grapes, chutney, biscuits	15/19