



Salthouse

BRITISH BRASSERIE AND BAR

FOR THE TABLE

NOCELLARA OLIVES	5
HOMEMADE BREAD ROLL Whipped truffle butter	3
BRAISED DUCK CROQUETTE Plum sauce	3
TEMPURA GHERKINS Sweet chilli mayonnaise	7
CALAMARI Crispy batter, lemon mayonnaise	8

STARTERS

SIGNATURE FISHCAKE Hot smoked salmon and haddock, tartare sauce	15
PAN-SEARED SCALLOPS Chorizo, pea purée	24
PROCTER'S SAUSAGE SCOTCH EGG Mustard mayonnaise	12
CHILLED TOMATO AND PEPPER SOUP Toasted almonds	10
PRAWN COCKTAIL Bloody Mary dressing	12
DUCK LIVER PARFAIT Crostini, red onion chutney	14
BURRATA Broad bean and minted pea salsa	14
SMOKED SALMON Pickled cucumber, crème fraîche	14

EARLY EVENING EXPRESS

Cocktail and Three Course Dinner

Monday – Friday
5pm – 6pm 35pp

FISH, CHIPS AND SIPS



Salthouse fish and chips, served with a glass of the iconic Laurent-Perrier La Cuvée.

Monday – Saturday
12pm – 5pm 25pp

PIES

ORWELL PIE Fish pie, creamy mash, minted peas	26
STEAK AND ALE PIE Creamy mash, savoy cabbage, leeks	30

MAIN COURSES

SUFFOLK ORCHARD SAUSAGES Creamy mash, tenderstem, onion gravy	25
BEER BATTERED HADDOCK Triple cooked chips, pea purée, tartare sauce, lemon	19
SUMMER SQUASH RIGATONI Tomato pesto	18
WHOLE LEMON SOLE Caper butter, new potatoes	34
ROASTED COD Peas, pancetta, cream sauce	26
GREEN VEGETABLE CURRY Aromatic rice	19
HERB-CRUSTED RACK OF LAMB Fondant potato, courgette purée, fine beans, gravy	30

FROM THE GRILL

10oz BEEF SIRLOIN Vine tomatoes, onion ring, peppercorn sauce	35
16oz PRIME BEEF FILLET (FOR TWO) Vine tomatoes, onion ring, peppercorn sauce	80
SPATCHCOCK POUSSIN Charred gem, chilli and herb salsa	22
CAULIFLOWER STEAK Black garlic aioli, shallots	17

LIVENERS

SALTHOUSE SPRITZ Elderflower, raspberry, sparkling wine	10
VAULT NON-ALC (bold and bitter) Served with soda or tonic	7

ON THE SIDE

TRIPLE COOKED CHIPS	7
“POSH CHIPS” Truffle and Parmesan	8
NEW POTATOES	7
HONEY-GLAZED CARROTS	7
CREAMED PEAS AND PANCETTA	7
TENDERSTEM BROCCOLI Green sauce	7
CAESAR SALAD	8

LIGHTER PLATES

CLUB SANDWICH Fries and salad	15
CAESAR SALAD With chicken breast +5	14
THE SALTHOUSE BOARD Dingley Dell cured meats, pickled vegetables, hummus, warm pitta	22
“ON TOAST” Wild mushrooms, rocket, Parmesan	14
or Avocado, poached eggs, chilli and tomato jam	16

ON SUNDAYS WE ROAST

Locally-farmed meat, Yorkshire puddings, roast potatoes, vegetables and gravy.

Every Sunday 12pm – 9pm

