

THE SALTHOUSE

Vegan Menu

Starters

Soup of the Day

A tantalizing vegan soup of the day served with gluten-free bread and drizzled with olive oil.

7.00

Winter Couscous Salad

Fluffy couscous, accompanied by heritage cherry tomatoes, red onion, curried butternut squash, and dressed in a honey mustard dressing. Topped with vegan parmesan for a delectable finish.

8.00

Tear and Share

A delightful selection of vegan breads served with marinated olives, red pepper hummus, sundried tomato dressing, and split balsamic.

13.50

Mains

Miso Glazed Cauliflower Steaks

Chargrilled cauliflower steaks brushed with a soy and miso glaze. Served with a burnt onion puree, sautéed wild mushrooms, and walnut crumbs.

17.50

Pan-Seared Gnocchi

Pillowy gnocchi served with a fricassee of winter vegetables, a burnt onion puree, and garnished with crispy kale and parsnip.

18.00

Wild Mushroom Risotto

Indulge in a rich and velvety risotto, infused with a medley of sautéed wild mushrooms and chestnuts. Finished with a sprinkle of fresh vegan parmesan.

18.00

Desserts

Fruit Salad

A refreshing fruit salad featuring a medley of seasonal fruits, accompanied by fresh berries and drizzled with a blackberry puree and rosemary stock syrup. Finished with dehydrated fruit crisps.

8.00

Black Bean Brownie

Indulge in a luscious black bean brownie, simply served with a medley of fresh berries and a dollop of vegan cream.

8.50

Selection of Sorbet

Enjoy a delightful selection of vegan sorbets, perfectly paired with roast pistachios and garnished with dehydrated fruits.

8.00

Some of our menu items contain nuts, seeds and other allergens:
there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies.
Please speak to a member of staff who may be able to help you to make an alternative choice.