

THE SALTHOUSE

A LA CARTE

STARTERS

Goat's Cheese Salad 8.5

Soft whipped goats cheese served with candied walnuts, pickled apple, jasmine and raisin puree wheaten bread croute on bed of salad leaves.

Soup Of The Day 7.5

Served with a freshly baked wheaten bread.

Tear And Share 13.5

Freshly baked breads with a nutty pesto, red pepper hummus, mixed olives, sundried tomato dressing and split balsamic.

Ham Hock Mac And

Cheese Fritters 9.5

Slow braised ham hock mixed with a mac and cheese base. Coated in breadcrumbs served with a truffle and garlic aioli.

Breaded Whitetail Scampi 8.5

Locally sourced whitetail scampi, bread and fried served with a caper, dill lemon and tomato dressing served with crisp lettuce and lemon wedge on the side.

Artichoke Truffle Risotto 8.5

Roasted artichokes and crushed hazelnuts with a creamy risotto base finished with aged parmesan and crispy sage leaves.

Stuffed Portabella

Mushrooms 9

Filled with a duck liver pate, sauté shallots and finished with a herb crumb served with mixed leaf and a balsamic reduction.

MAINS

THE LAND

Honey Chilli Chicken 18.5

Crispy chicken strips tossed with stir-fried vegetables coated in a sweet & spicy honey chilli dressing. Served with fragrant Asian-style fried rice.

Char-Grilled Chicken 25

Served with your choice of side, sauce & cherry tomatoes.

Lamb Shank 30

Served with colcannon mash, honey glazed carrot and parsnip and red wine gravy.

Venison 35

Marinated venison saddle served with a celeriac puree, buttery basted oyster mushrooms, celeriac fondant and finished with a rich veal jus.

Skeaghanore Duck 32

Slow rendered duck breast, confit duck leg, parsnip puree braised hispi cabbage and slow roasted parsnips finished with duck jus.

THE SEA

Seafood Selection 30

A luxurious selection of fresh seafood, with gambas pil pil prawns, salt & chilli squid & sundried tomato dressing. Finished with a saffron fish cream.

Coley 28

Light cured and rolled coley served with a pickled mussels, concasse of tomatoes, leek and shimeji mushrooms and finished with a rich bouillabaisse sauce.

Pan Seared Salmon 29.5

Broccoli puree, fricassee of winter veg and served with spiced onion bhaji.

THE FIELDS

10oz Ribeye 35

10oz Sirloin 35

8oz Beef Fillet 45

Served with mini potted beef pie
All served with blistered cherry tomatoes, choice of side and sauce

Why not add on:

Crispy Salt & Chilli Prawns 6

Sauteed Garlic Onions And Mushrooms 4

THE EARTH (v)

Veggie Burger 14.5

A plant based patty served on a toasted brioche bun, with crisp lettuce, tomato, melted cheese & our house sauce. Served with skinny fries.

Madras Vegetarian Curry 14.5

Mix of vegetables bound together in a madras curry, served on a bed of Asian style fried rice and naan bread.

Salt And Pepper Fried Tofu 14.5

Tofu infused with garlic and ginger fried with a selection of veg and finished with light soy sauce served with a choice of side .

Spiced Corn Chowder 14.5

Creamy spiced chowder base served with a selection of vegetables, charred corn and crispy tortilla chips.

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.

THE SALTHOUSE

SIDES & SAUCES

SIDES 6

Chucky/ chucky garlic	Roasted tender stem broccoli
Skinny fires/ garlic skinny fries	Honey glazed carrot and parsnip
Mash/champ	Asian styled fried rice
Dauphinoise potatoes	Salt and chilli fries

SAUCES 4

Pepper sauce
Red wine gravy
Bushmills whiskey cream sauce

DESSERTS

Honeycomb Sundae Our signature sundae served with shards of homemade honeycomb, rich butterscotch sauce, honeycomb ice-cream and finished with fresh cream and chocolate wafers.	8.5	Salthouse Profiteroles Profiterole filled with salted caramel cream. Served with vanilla ice cream & drizzled with Lir whiskey & chocolate sauce.	8.5
Stickie Toffee Pudding Classic homemade stickie toffee pudding served with a toffee sauce, vanilla ice-cream and garnished with a maple and sesame seed tuile.	8.25	Rhubarb And Ginger Crumble Panna Cotta Served with poached rhubarb and traditional crumble topping finished with fresh berries.	8.5
Cheese Board Cheese from home and abroad served with fresh grapes, celery, quince jelly house made chutney, pickled apple sheets and sourdough crackers.	13.5	Caramelised Apple Tart A short crust pastry tartlet with caramelized bramble apples in a brandy and caramel sauce finished with a buttery puff pastry lid and vanilla ice-cream.	9

DIGESTIFS

Port The perfect companion to our cheeseboard.	7.5
Irish Coffee Please ask your server for our selection.	8.5
Salthouse Dessert Cocktail Brandy, coffee liqueur, dark creme de cacao, espresso coffee, double cream.	11

Aged to Perfection: Indulge in the exquisite flavour of our 28-day aged prime beef. Each cut is carefully selected and hand-cut by our skilled local craft butchers, ensuring a dining experience that reflects the pinnacle of culinary excellence.

Locally Grown, Organically Sourced: We take pride in our commitment to freshness and sustainability. All our vegetables are sourced locally and organically, guaranteeing the finest quality produce to elevate the flavours of every dish on your plate.

Straight from the Sea to Your Table: Our seafood offerings are a testament to our dedication. Sourced directly from local fishermen in nearby waters, we ensure the highest quality for an unforgettable taste in every bite.

Bon Appétit!

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