

THE SALTHOUSE

LUNCH MENU

STARTERS

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.

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.

Fire Cracker Chicken 9

Crispy marinated chicken bites served with mixed leaf, honey sriracha dipping sauce and poppadom's.

MAINS

Battered Haddock 18

Lightly battered Haddock served with chunky chips, homemade tartar sauce, pea puree and garnished with lemon wedge.

Salthouse Burger 18

Locally sourced prime beef served on a toasted bun, with crisp lettuce, tomato, melted cheese and our house sauce. Served with skinny fries.

Classic Club Sandwich 18

Chargrilled chicken, crispy streaky bacon, crisp baby gem, sliced tomato and finished with mayonnaise and skinny fries.

Honey Chilli Chicken 17.5

Crispy chicken strips mixed with stir fried vegetables and coated in a sweet and slightly spicy honey chilli dressing served with Asian style fried rice.

Fisherman's Pie 18

Lightly poached selection of fresh in a creamy Pernod sauce finished with fresh vegetables and topped with creamy buttery mash with choice of side.

Steak And Guinness Pie 18

Slow braised beef with carrots, onion and mushrooms bound together in a rich Guinness gravy, topped with a buttery flaky puff pastry, choice of side and served with fresh garden peas.

VEGETARIAN

Madras Vegetarian Curry (v) 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 (v) 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.

Veggie Burger (v) 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.

SANDWICHES

Open Prawn and Salmon 14

Cold fresh water prawns, bound on a Marie Rose sauce, topped with smoked salmon and served on homemade Guinness wheaten bread.

Bacon & Brie Melt 9.50

Crispy, streaky bacon, topped with sliced brie, finished with redcurrant jelly. Served on white bloomer or brown bread.

Buffalo chicken 10.50

Marinated buffalo chicken served with fresh mozzarella and spinach, served in a ciabatta roll.

Add a cup of soup to any sandwich - 3.5

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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