

# THE SALT HOUSE

## KITCHEN

Friday 12<sup>th</sup> February 2016

*All of our food is cooked fresh to order so your patience would be greatly appreciated during busier times. Thank You.*

### Starters

Carpaccio of Beef with Rocket, Toasted Pine Nuts & Pesto Drizzle	6.45
Tempura King Prawns with Asian Salad and Wasabi & Lime Mayonnaise	9.95
Cream of Wild Mushroom & Rosemary Soup finished with Truffle Oil, served with Hand Made Cheese & Onion Bread	4.95
Mango, Avocado & Smoked Chicken Salad topped with Garlic Croutons	5.95

### Mains

Crisp Lemon Sole with Chilli, Sesame & Soy with Stir Fried Udon Noodles & Pak Choi	14.95
8oz Sirloin Steak with Grilled Tomato, Sataeed Mushrooms, Chips & Chimichurri Sauce	16.95
½ Honey Roast Duck with Duck Fat Roasties, Beer Glazed Carrots & Purple Sprouting Broccoli	15.25
Butternut Squash & Sage Risotto. Topped with Sweet Potato Crisps, Wild Rocket & Parmesan Shavings. Served with Toasted Olive Bread	13.95

### Desserts

Homemade Chocolate & Pistachio Brownie with White Chocolate infused Chantilly Cream	5.45
Strawberry Sherbet Mousses with Chocolate Crumb	5.45
Salted Caramel Cheesecake set on a Biscuit Base with Caramel Shards	5.45
Raspberry Mojito Dipping Doughnuts, Raspberry & Mint Dip, Rum Glaze & Mint Sugar Crystals	5.45
Selection of Cheese & Biscuits with Celery, Grapes & Chutney	6.95