



Sunday Lunch

1 Course - £20 | 2 Courses - £24 | 3 Courses - £27

KIDS EAT HALF PRICE

STARTERS

Bruschetta (GO/VG)

King Prawns (GO)

KING PRAWNS IN GARLIC BUTTER,
SERVED ON TOASTED BREAD.

Baked Camembert (GO)

SERVED WITH MIXED BREADS. PERFECT FOR SHARING.

Tomato Soup (GO/VE)

SERVED WITH TOASTED BREAD.

Homemade Hummus (GO/VG)

SERVED WITH WARM
FOCACCIA.

MAIN COURSES

12-Hour Braised Brisket (GO)

Roasted Pork Belly (GO)
WITH CRISPY CRACKLING.

Grilled Lamb Rack (GO)

Lemon, Garlic & Thyme Chicken (GO)

Saffron Cod (GO)

PAN-FRIED COD SERVED WITH CRUSHED
POTATOES AND A RICH CRAB & SAFFRON SAUCE.

Vegan Roast of the Week (VG)

ASK YOUR SERVER FOR THIS WEEK'S CHEF'S VEGAN ROAST.

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES, CREAMY MASHED POTATOES, HONEY-
GLAZED CARROTS, BUTTERY GREENS, YORKSHIRE PUDDING AND HOMEMADE GRAVY.

EXTRAS

Baked Cauliflower Cheese (GO) — £3.50

Extra Yorkshire Pudding — £1.50

THE SALTHOUSE PLATTER

A GENEROUS SHARING PLATTER FEATURING BRISKET, PORK BELLY & CHICKEN, SERVED WITH
ROAST POTATOES, CREAMY MASHED POTATOES, HONEY-GLAZED CARROTS, BUTTERY GREENS,
CAULIFLOWER CHEESE AND TWO YORKSHIRE PUDDINGS.

ADD LAMB CHOPS — £10

£57

PLATTER FOR TWO

£67

TWO COURSES FOR TWO

£72

THREE COURSES FOR TWO

DESSERTS

Crème Brûlée (GO)

Salted Caramel Brownie (GO)

SERVED WITH SALTED CARAMEL ICE CREAM.

Pistachio Tiramisu

Chocolate & Vanilla Cheesecake

Hot Apple Pie

SERVED WITH HOT OR COLD CUSTARD.

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

(VE) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE • (GO) GLUTEN FREE OPTION