



SALTFISH

..... SEAFOOD & WINE BAR

at HOUNDGATE

SUNDAY MENU

Service Times: 12:00pm - 5:00pm

STARTERS

Minted Pea & Ham Soup, Warm Sourdough	£6.95
Classic Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread	£9.50
Trio Of Arancini, Nduja, Katsu Curry, Mozzarella & Oregano, Rocket & Parmesan Salad	£8.50
Smoked Mackerel Pate, Horseradish, Pickles Crostini	£8.95
Pressed Ham Hock & Parsley Terrine, Apple Orchard Chutney, Toast	£5.95
Hummus, Harissa & Sourdough Crostini	£9.95
Treacle Cured Salmon, Salt Baked Beetroot, Watercress, Crostini	

MAINS

12 Hour Slow Braised Lamb Shoulder, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Lamb Gravy	£21.95
Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£17.95
Chicken Supreme, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£17.95
Slow Roast Rolled Pork Belly, Sage & Lemon Stuffing, Crackling, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£17.95
Nut Roast, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Vegan Gravy	£16.95
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce	£16.95
Salmon, Smoked Haddock & Cod Fishcake, Spinach, Peas A La Francais, Velouté & Fries	£21.50

DESSERTS

Apple, Almond & Rhubarb Oat Crumble, Salted Caramel, Vanilla Ice Cream	£7.95
Sticky Toffee Pudding, Butterscotch sauce, Chantilly	£7.95
Flourless Chocolate & Almond Brownie, Salted Caramel, Vanilla Ice Cream, Almond Tuille	£7.95
Vanilla Crème Brulee, Ginger Biscuits	£7.95
Rhubarb & Custard, Meringue	£7.95

CHEESE PLATE

A Plate of Local & British Cheeses, Chutney,
Biscuits, Breads £10.95

Westcombe Cheddar is an handcrafted traditional clothbound Somerset cheddar made from unpasteurised milk. Selected for its warm, lingering flavours and its happy balance of creaminess and acidity.

Blacksticks Blue is a golden hued blue veined cheese from Lancashire. With a creamy texture it has a buttery distinctive bite made from pasteurised cows milk.

Baron Bigod brings a taste of luxury. An exquisite bloomy unpasteurised cow's milk brie style cheese is made in Suffolk. It gives a delicate milky flavour, combined with rich, earthy mushroom notes.

