



SALTFISH

..... SEAFOOD & WINE BAR

at HOUNDGATE

FATHER'S DAY Service Times: 12:00pm - 5:00pm

STARTERS

Soup Of the Day, Warm Sourdough. (v)	£6.95
Indian Spiced Fish Fritters, Raita.	£7.95
Beetroot & Soy Cured Sea Trout, Kimchi, Wasabi Mayo.	£10.95
Crispy Chicken Tenders, Satay Sauce, Spring Onion.	£8.50
Nduja Arancini, Rocket & Parmesan, Balsamic.	£9.50
Smoked Haddock Scotch Egg, Pickles, Parsley Dip.	£9.50
Falafel, Harissa, Pickled Cucumber Salad. (v)(vg)	£7.95

MAINS

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£18.95
Slow Roast Lemon & Sage Stuffed Pork Belly, Crackling, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£17.95
Nut Roast, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Vegan Gravy. (v)(vg)	£16.95
Braised Chicken Suet Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£16.50
"W. Peat" Hog Roast Sausages, Champ, Seasonal Vegetables, Onion Gravy.	£14.50
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce.	£16.95
Salmon, Smoked Haddock & Cod Fishcake, Spinach, Peas A La Francais Velouté & Fries.	£19.50

Our Seafood Special's Board will also be available on the day which will include Oysters, Mussels, Scallops, Crab & Whole Chargrilled Fish

DESSERTS

Basque Chocolate Cheesecake, Raspberry.	£7.95
Vanilla Crème Brulee, Ginger Biscuits.	£7.95
Apricot & Hazelnut Baked Alaska.	£7.95
Apple, Almond & Oat Crumble, Salted Caramel, Vanilla Ice Cream.	£7.95
Red Berry Eton Mess.	£7.95
Marmalade Bread & Butter Pudding, Vanilla Ice Cream.	£7.95

CHEESE PLATE

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