



SALT FISH

..... SEAFOOD & WINE BAR

at HOUNDGATE

SUNDAY LUNCH SAMPLE MENU

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

STARTERS

Soup of the Day, Warm Sourdough.	£7.50
Crispy Whitebait, Curried Aioli.	£6.95
Smoked Mackerel Pate, Horseradish, Pickles, Crostinis.	£9.25
Ham Hock Terrine, Fruit Chutney, Toast.	£8.95
Mezze of Falafel, Hummus, Harissa & Sourdough Crostini.	£9.25
Classic Prawn Cocktail, Buttered Wholemeal Bread.	£10.95

MAINS

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£19.95
Slow Roast Sage & Lemon Stuffed Belly Pork, Crackling, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£18.95
Nut Roast, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Vegan Gravy.	£17.95
Roast Chicken Supreme, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£17.95
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce.	£17.95
Salmon, Smoked Haddock and Cod Fishcake, Spinach, Warm Tartare Sauce, Fries.	£21.50
Wild Mushroom, Spinach & Parmesan Risotto.	£16.95

Extra Sides – Creamed Mash, Roast Potatoes, Cauliflower Cheese, Seasonal Greens - £4.95 Each
Yorkshire Puddings - £3.00 Gravy - £1.50

DESSERTS £8.95 each

Warm Lemon Drizzle Cake, Vanilla Ice Cream
Vanilla Crème Brulee, Ginger Biscuits.
Apricot & Hazelnut Baked Alaska.
Apple, Almond & Oat Crumble, Salted Caramel,
Vanilla Ice Cream.
Flourless Chocolate & Almond Brownie, Salted Caramel,
Vanilla Ice Cream, Almond Tuille.

CHEESE PLATE £10.95

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

***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.*