



# SALTFISH

..... SEAFOOD, GRILL .....  
& WINE BAR

at HOUNDGATE

## MOTHERING SUNDAY MENU

TWO COURSES £30 / THREE COURSES £38

SUNDAY 15TH MARCH 12:00pm - 6:00pm

### STARTERS

Roast Tomato & Red Pepper Soup, Stilton Sourdough Toastie.

Classic Prawn Cocktail Salad, Marie Rose Sauce, Buttered Brown Bread.

Confit Sea Trout Pate, Crumpet, Lemon Butter.

Twice Baked Coastal Cheddar Souffle, Mornay Sauce.

Crispy Pork Croquette, Pickled Carrot Salad, Burnt Apple Puree.

Pumpkin Hummus, Dukkah, Honey Glazed Charred Pumpkin, Sun Blushed Tomato, Sesame Oil, Sourdough.

### MAINS

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Roast Gravy.

Slow Roast Stuffed Pork Belly, Crackling, Yorkshire Pudding, Roast Potatoes, Roast Gravy.

Roast Chicken Supreme, Yorkshire Pudding, Roast Potatoes, Roast Gravy.

Nut Roast, Yorkshire Pudding, Roast Potatoes, Roast Veg Gravy.

*All Roasts served with Broccoli & Spring Greens, Honey Roast Carrot & Parsnip, Cauliflower Cheese.*

Crispy Salmon, Cod & Smoked Haddock Fishcake, Pea Puree, Samphire, Fries, Dill Cream Sauce.

Grilled Black Sea Bream Fillet, Chive New Potatoes & Leeks, Mussel & Saffron Broth.

Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce.

### DESSERTS

Apple & Oat Crumble, Vanilla Ice Cream, Salted Caramel.

Rhubarb Fool Pavlova, Hibiscus Syrup.

Flourless Chocolate & Almond Brownie, White Chocolate Namelaka, Chocolate Soil.

Miso Crème Caramel, Sesame Praline, Sesame Crumb, Orange & Ginger Syrup.

Coconut Rice Pudding, Charred Poached Pineapple, Lime, Toasted Coconut.

Westcombe Cheddar & Clawson Stilton, Biscuits, Chutney & Iced Grapes.