SALTFISH

SEAFOOD, GRILL & WINE BAR

at HOUNDGATE

NOVEMBER SET MENU

Available Monday to Saturday 12pm - 2.30pm & 5pm - 7pm

2 COURSES £25 / 3 COURSES £30

STARTERS

Soup of the Day, Warm Sourdough. *(v)(gf, vg, please specify)*

Ham Hock & Parsley Terrine, Pickles, Wholegrain Toast. *(gf, please specify)*

Cauliflower & Vintage Cheddar Croquettes, Red Pepper & Paprika Mayo. *(v)*

Falafel, Middle Eastern Fennel Slaw, Harissa Dressing. *(v) (gf) (vg)*

Whipped Smoked Cod's Roe, Pickled Mussels, Crudites.

MAINS

Classic Fish Pie, Roasted Sweetheart Cabbage. *(gf)*

Portuguese Seafood Rice, Fennel Emulsion, Sourdough. *(gf, please specify)*

Steak Hache, Spinach, Matchstick Potatoes, Peppercorn Sauce. *(gf)*

Pan Fried Gnocchi & Mushrooms, Roasted Pumpkin, Sage, Parmesan, Crisp Shallots & Hazelnuts. *(v, vg, please specify)*

Seasonal Vegetables, Mash, Fries or Hand Cut Chips £4.95

Garlic Sourdough £2.95

DESSERTS

Roasted White Chocolate Mousse, Grand Marnier Plums, Honeycomb. *(gf)*

Creamed Vanilla Rice Pudding, Caramelized Banana, Honey. *(gf)*

Bread & Butter Pudding, Apricot Glaze, Vanilla Custard.

Mixed Berry Eton Mess. *(gf)*

Mature Cheddar & Clawson Stilton, House Relish, Biscuits. *(gf, please specify)*

Upgrade to a full cheese plate. £5.95

Add ice cream. £1.50

Allergen information is available on request. Please ask a member of staff for details.

All prices include VAT.

SALTFISH

SEAFOOD, GRILL & WINE BAR

at HOUNDGATE

DARLINGTON RESTAURANT WEEK

Available Friday 23rd October to Friday 30th October

12pm - 2.30pm & 5pm - 7pm

2 courses £20 | 3 courses £25

STARTERS

Soup Of The Day, Warm Sourdough. *(v) (gf, vg, please specify)*

Ham Hock & Parsley Terrine, Pickles, Wholegrain Toast. *(gf, please specify)*

Falafel, Middle Eastern Fennel Slaw, Harissa Dressing. *(v) (gf) (vg)*

Seafood Arancini, Tomato & Mussel Sauce.

MAINS

Crispy Haddock Cheeseburger, Gem, Burger Sauce, Brioche Bun, Fries.

Goan King Prawn Curry, Coriander, Basmati Rice, Papadum. *(gf, please specify)*

Roast Chicken Supreme, Forestiere Sauce, Creamed Mash, Braised Savoy Cabbage. *(gf)*

Aubergine, Courgette & Mozzarella Parmigiana, Rocket & Parmesan Salad. *(gf)*

Seasonal Vegetables, Mash, Fries or Hand Cut Chips £5

Garlic Sourdough £2.95

DESSERTS

Chocolate Mousse, Marsala Poached Plums, Caramelised Hazelnuts. *(gf)*

Creamed Vanilla Rice Pudding, Caramelised Banana, Salted Caramel. *(gf)*

Lavender & White Chocolate Pannacotta, Macerated Blackberries, Honeycomb. *(gf)*

Mature Cheddar & Clawson Stilton, House Relish, Biscuits. *(gf, please specify)*

Upgrade to a full cheese plate £5.95

Add ice cream £1.50

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SALTFISH

SEAFOOD & WINE BAR

at HOUNDGATE

Meet The Winemaker Series

An evening with Terras Gauda Winery
15th May 2025 | 7pm arrival | £85 per person

CANAPES

Crab Cake, Apple, Radish & Walnut.

Ceviche Scallop, Lime & Coriander.

Soused Mackerel, Grapefruit, Cucumber & Ponzu.

Falafel, Harissa, Yogurt & Coriander.

Paired with: **Bodegas Terras Gauda, Rías Baixas - 2023 Albarino, Abadia De San Campio.**

PRE-STARTER

Salt Cod, Samfaina, Rouille, Samphire, Almonds & Basil.

Paired with: **Bodegas Terras Gauda, Rías Baixas - 2022 'La Mar'~ Caino, Albarino, Loureiro.**

STARTER

Duck Breast, Confit Leg, Chargrilled Radicchio, Braised Chicory, Orange & Chicory jam.

Paired with: **Bodegas Pittacum, Alfredo Marques, Bierzo - 2019 Bierzo 'Aurea'.**

MAIN

Chargrilled Bavette Steak, Asparagus, Straw Potatoes, Wild Garlic Hollandaise.

Paired with: **Compania De Vinos Heraclio, Rioja - 2020 Heraclio Alfaro Rioja Crianza.**

DESSERTS

Apple Frangipane, Fennel & Salted Caramel.

Paired with: **Bodegas Pittacum, Alfredo Marques, Bierzo La Prohibicion Dulce Natural.**

TERRAS GAUDA

There will be no modifications available to this menu

SALTFISH

SEAFOOD, GRILL & WINE BAR

at HOUNDGATE

Celebrating 5 years of Saltfish
Wine Dinner

A journey of our popular dishes & fine wines over the last 5 years!

14th October 2026, 7pm arrivaL

£90 per person

Nibbles

Sesame Prawn Toast

Crab Rarebit Crumpet

Salt Cod Fritter

Nduja Arancini

Nv - 1701 Franciacorta Brut Nature DOCG - Lombardia, Italy

First Course

Clam, Smoked Haddock & Corn Chowder, Bacon, Water Crackers

2022 - Entre Deux Mers, Chateau Deville - Bordeaux, France

To Follow

Bang Bang Monkfish Kebab, Sesame, Garlic Flat Bread

2024 - Aroa Laia Garnacha Blanca - Navarra, Spain

Sea

Grilled North Sea Red Bream, Bouillabaisse, Rouille

Nv - Evolution White Lucky No 9 Sokol Blosser - Oregon, USA

Pasture

Baked Chicken, Spinach Malfatti, Romesco Sauce

2020- Bordeaux Superieur Vielles Vignes, Chateau Le Maine Martin - Bordeaux, France

Sweet

White Chocolate Namelaka, Blackcurrant, Honeycomb

2022 - Tokaji Late Harvest – Tokaj, Hungary

SALTFISH

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NEW YEAR'S EVE

AVAILABLE 6PM UNTIL 9PM

STARTERS

	ALLERGENS:
Lobster Bisque, Crab Rarebit Sourdough Toastie, Rouille £11.95	*Crustacean, Fish, Gluten Cereals, Milk, Egg, Mustard*
Salt Baked Beetroots, Bocconcini, Pickled Tomatoes, Rocket & Pinenut Oil £11.95	*Mustard, Milk, Sulphur Dioxide, Nuts*
Thai Salmon Fishcakes, Thai Pickled Veg, Nham Jim £12.95	*Sulphur Dioxide, Fish*
Smoked Haddock Kedgeree, Poached Egg, Parsley, Crisp Shallots £11.95	*Fish, Milk, Mustard, Sulphur Dioxide, Egg*
Pressed Chicken & Apricot Terrine, Cranberry & Orange Relish, Sourdough Toast £10.95	*Mustard, Sulphur Dioxide, Gluten Cereals*

MAINS

	ALLERGENS:
Roast Fillet Of Beef, Bourguignonne Sauce, Smoked Garlic Mash, Fine Beans, Crispy Kale £38.95	*Celery, Milk, Mustard, Sulphur Dioxide*
Charcoal Grilled Whole Sea Bass, Smoked Mussel Cream Sauce, Samphire, Buttered Greens, Minted Potatoes £32.95	*Milk, Celery, Sulphur Dioxide, Fish, Mollusc*
Charcoal Grilled Swordfish Steak, Goan Curry Sauce, Basmati, Pak Choi, Tomato & Coriander Salsa £32.95	*Fish, Mustard, Sulphur Dioxide*
Coq Au Vin, Bacon, Mushrooms & Onions, Dauphinoise Potatoes, Fine Beans £25.95	*Milk, Mustard, Celery, Sulphur Dioxide*
Mushroom, Winter Squash & Spinach Risotto, Goat's Cheese, Candied Walnuts, Walnut Oil £22.95	*Milk, Sulphur Dioxide, Nuts*

DESSERTS

	ALLERGENS:
Warm Lemon Drizzle Cake, Mulled Winter Fruits, Raspberry Pavlova Ice Cream, Shortbread £10.50	*Milk, Gluten Cereals, Egg*
Espresso Namelaka, Blackberry Compote, White Chocolate Soil, Hazelnut Brittle £10.50	*Milk, Nuts*
Flourless Chocolate & Almond Brownie, Salted Caramel Sauce, Chantilly Cream, Almond Lace Tuille £10.50	*Milk, Egg, Nuts*
Vanilla Crème Brulee, Ginger Biscuits £9.50	*Milk, Gluten Cereals, Egg*
Baron Bigod, Blackstick's Blue & Westcombe Cheddar Cheeses, Iced Grapes, Apple Chutney, Biscuits £14.95	*Milk, Gluten Cereals, Sulphur Dioxide*

Allergen information is available on request. Please ask a member of staff for details.

All prices include VAT.

WINE PAIRING DINNER MENU

SALTFISH
SEAFOOD & WINE BAR
at HOUNDGATE

A CELEBRATION OF OUR WINE LIST

22ND MARCH 2023 - 7:00PM ARRIVAL

£70.00/PP

CANAPÉS

Crab Rarebit
Fennel & Garlic Salami, Sourdough, Walnut Oil
Ceviche Queenie Scallop, Lime & Coriander
Falafel & Harissa

PAIRED WITH

Brut DOCG, 1701 Franciacorta, NV
- Lombardia, Italy

PRE-STARTER

Beetroot Soused Gurnard, Seaweed Tuille

PAIRED WITH

Horsmonden Dry White, Davenport Vineyards, 2019
- East Sussex, England

STARTER

Skrei Cod, Sea Vegetables, Smoked Mussel Cream, Crisp Kale, Salsa Verde

PAIRED WITH

Roussette De Savoie Cru Frangy, Bruno Lupin, 2019
- Savoie, France

MAIN

From The Ox Grill - Bavette Steak OR Swordfish Steak
Peperonata, Straw Potatoes, Sprouting Broccoli, Chimichurri

PAIRED WITH

Bierzo Brezo Mencia Tinto, Bodegas Mengoba 2019
- Bierzo, Spain

DESSERTS

Rhubarb Frangipane, Caramel

PAIRED WITH

Moscatel Dorado, Cesar Florido, NV
-Chipiona,Cádiz,Spain

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All prices include VAT.



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SEAFOOD & WINE BAR

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VALENTINE'S SPECIALS

TUESDAY 13TH TO SATURDAY 17TH FEBRUARY
12PM UNTIL 2.30PM & 5PM UNTIL 9PM

2 x 175ml Glass of Frizzante, 6 x Lindisfarne Oysters £30

STARTERS

Crab Fondue, Tomato Salsa, Crisp Shallot, Sourdough Soldiers – *to share £20*

Steamed Mussels, White Wine, Garlic & Samphire, Warm Sourdough – *to share £16*

King Prawn Scampi, Clam Fritters & Whitebait, Tartare Sauce – *to share £18*

Hummus, Falafel, Harissa, Pickles & Breads – *to share £16*

MAINS

Charcoal Grilled Whole, On The Bone, 800g Seabass, Mediterranean Roast Tomato & Rosemary Sauce, Saltfish Salad, Fries – *to share £48*

Classic Fish Pie, Salmon, Smoked Haddock, Cod, Mussels & King Prawns, Buttered Seasonal Greens – *to share £38*

Coq Au Vin, Bacon, Onions & Mushrooms, Buttered Sprouting Broccoli, Creamed Mash – *to share £36*

Charcoal Grilled Whole, Shell On, Red Prawns, Samphire, Garlic Butter, Saltfish Salad, Fries – *to share £48*

DESSERTS

Apple & Rhubarb Oat Crumble, Salted Caramel, Vanilla Ice Cream – *to share £16*

Mixed Berry Eton Mess – *to share £16*

Flourless Chocolate & Almond Brownie, Salted Caramel Sauce, Chantilly Cream – *to share £16*

Plate of British Cheeses, Chutney, Iced Grapes, Biscuits & Crisp Bread – *to share £22*

Allergen information is available on request. Please ask a member of staff for details. *All prices include VAT.*

SALT-FISH.CO.UK

SALTFISH
SEAFOOD & WINE BAR
at HOUNDGATE

BANK HOLIDAY WEEKEND TAKEAWAY MENU

SATURDAY 4TH MAY & MONDAY 6TH MAY 12PM – 8PM

STARTERS

Hummus, Harissa, Pickled Carrot, Sourdough Crostini.	£4.95
Ham Hock Terrine, Apple Orchard Chutney, Salad Garnish, Sourdough Crostini.	£6.50
Smoked Mackerel Pate, Pickled Gherkins, Sourdough Crostini.	£6.50

MAINS

Beer Battered Haddock, Hand Cut Chips & Mushy Peas. Add tartare sauce 80p.	£11.50
Breaded Haddock Burger, Gem Lettuce & Onion, Brioche Bun, Fries. Add tartare sauce 80p.	£11.50
Thai Yellow Chicken & Vegetable Curry, Fragrant Rice, Crisp Shallots, Coriander.	£11.50
Thai Yellow Vegetable Curry, Fragrant Rice, Crisp Shallots, Coriander.	£9.50
Bite Size Battered Haddock, Hand Cut Chips, Garden Peas.	£6.95
Bite Size Homemade Fish Fingers, Fries & Garden Peas.	£6.50
Portion of Hand Hut Chips.	£3.50
Portion of Skinny Fries.	£3.50

DESSERTS

Treacle Tart.	£5.50
Flourless Chocolate & Almond Brownie, Vanilla Cream, Honeycomb.	£5.50
Red Berry Compote Eton Mess.	£5.50

SUNDAY 5TH MAY LUNCH MENU 12PM – 5PM

STARTERS

Hummus, Harissa, Pickled Carrot, Sourdough Crostini.	£4.95
Ham Hock Terrine, Apple Orchard Chutney, Salad Garnish, Sourdough Crostini.	£6.50
Smoked Mackerel Pate, Pickled Gherkins, Sourdough Crostini.	£6.50

MAINS

Roast Rump of Beef.	£15.00
Roast Stuffed Pork Belly.	£14.00
Nut Roast.	£13.00

All served with Roast Potatoes, Yorkshire Pudding, Honey Roast Carrots, Broccoli & Cabbage, Cauliflower Cheese, Roast Gravy/Vegetable Gravy.

Beer Battered haddock, Hand Cut Chips & Mushy Peas. Add tartare sauce 80p.	£11.50
Bite Size Battered Haddock, Hand Cut Chips, Garden Peas. Add tartare sauce 80p.	£6.95
Children's Half Hoast Portions.	£6.50

DESSERTS

Treacle Tart.	£5.50
Flourless Chocolate & Almond Brownie, Vanilla Cream, Honeycomb.	£5.50
Red Berry Compote Eton Mess.	£5.50

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MOTHERING SUNDAY

SUNDAY 10TH MARCH 12:00pm - 6:00pm

STARTERS

Celeriac Soup, Walnut Oil, Warm Sourdough	£7.50
Classic Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread	£9.95
Mozzarella, Salt Baked Beetroot, Tomato & Watercress, Tarragon & Lemon Dressing	£8.95
Falafel, Harissa, Pickled Cucumber Salad	£8.25
Smoked Mackerel Pate, Horseradish, Pickles, Crostini	£8.95
Pressed Ham Hock & Parsley Terrine, Apple Orchard Chutney, Toast	£9.50
Nduja Arancini, Pepperonata, Grana Padano	£8.95

MAINS

Roast Rump Of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£18.95
Roast 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, Veg Gravy	£16.95
Braised Chicken & Vegetable Suet Pudding, Creamed Mash, Seasonal Vegetables	£16.95
Classic Fish Pie, Salmon, Cod, Smoked Haddock & Prawns, Seasonal Greens	£17.95
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce	£16.95
Creamy Mushroom & Tarragon Tagliatelle, Grana Padano	£16.95

DESSERTS

Apple, Almond & Oat Crumble, Salted Caramel, Vanilla Ice Cream	£7.75
Sticky Toffee Pudding, Butterscotch sauce, Chantilly	£7.75
Flourless Chocolate & Almond Brownie, Salted Caramel, Vanilla Ice Cream, Almond Tuille	£7.75
Vanilla Crème Brulee, Ginger Biscuits	£7.75
Lemon Posset, Forest Berry Compote, Shortbread	£7.75
Strawberry & Chocolate Eton Mess	£7.75

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 cheesefrom Lancashire. With a creamytexture 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 cheeseis made in Suffolk. It gives a delicate milky flavour, combinedwith rich, earthy mushroom notes.*

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SALTFISH

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FATHER'S DAY

SUNDAY 15TH MARCH 12:00pm - 16:45pm

STARTERS

Leek & Potato Soup, Warm Sourdough	£7.95
Fish Goujons, Tartare Sauce	£7.95
Confit Coronation Chicken Terrine, Mango Chutney, Sourdough	£9.95
Twice Baked Coastal Cheddar Soufflé, Crab Mornay Sauce.	£11.95
Prawn, Smoked Salmon Cocktail, Marie Rose Sauce, Buttered Brown Bread	£11.95
Salt Baked Beetroots, Mozzarella, Tomato Salsa, Tarragon & Lemon	£9.50

MAINS

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£19.95
Slow Roast Sage & Lemon Stuffed Pork Belly, 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.	£18.95

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

DESSERTS £9.50

Seasonal Berry Eton Mess.
Lemon Semi Freddo, Candied Orange.
Apple & Rhubarb Frangipane, Chantilly Cream.
Buttermilk Panna Cotta, Macerated Strawberries, Ginger Crumb.
Chocolate Mousse, Creme Fraiche, Salted Caramel, Honeycomb.
Baked Rice Pudding, Glazed Banana, Vanilla Ice Cream & Salted Caramel.

CHEESE PLATE £12.95

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 ofcreaminess and acidity.*

Clawson Stilton *is a soft & creamy pasteurized cows milk cheese with bold & expressive Flavors which have developed over 8 weeks. Suitable for vegetarians.*

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

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FATHER'S DAY

SUNDAY 15TH MARCH 12:00pm - 16:45pm

£7.95
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£9.95
£11.95
£11.95
£9.50

£19.95

£18.95
£17.95
£17.95
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