

# THE BRASSERIE MENU

## SNACKS

Saltmoore Focaccia Ve Whitby Sea Salt, Rosemary Oil	6	Mixed Nuts * Sea Salted	6
House Olives* Ve Garden Herb Oil	6	Coastal Cheddar Cheese Croquetas V Fermented Sweet Chilli Sauce	8

## STARTERS

Glazed Pig Cheek Yorkshire Rhubarb, Parsley Root, Crackling	16	Yorkshire Wood Pigeon * Bitter Waldorf Salad, Yorkshire Air-dried Ham	18
Chalk Stream Trout * Turnip, Radish, Finger Lime, Buttermilk, Caviar	18	Cauliflower Soup Ve Stout Onion Petals, Black Bomber Éclair, Pickled Mustard Seeds, Chive Curls	14
Scallop Pie King Prawn, Kalamansi, Tartar, Dill	22		

## MAINS

Pan Fried Stonebass * Celeriac, Roasted Onion, Black Winter Truffle	34
BBQ Cabbage * Ve Beer Glaze, Pickled Mustard Seeds, Baby Leeks	22
Celeriac Risotto * V Truffle, Salsify, Parsley, Onion	28
Roasted Skrei Cod * Kalettes, Brown Butter, Salsify, Red Wine Sauce	32
Saltmarsh Lamb Rump * Shepherd's Pie, Sweetbread, Leek, Nasturtium	45
Pan Fried Chicken Breast Gnocchi, Stuffed Morels, Wild Garlic	32

### Saltmoore Classics

Fish & Chips Mushy Peas, Tartar, Lemon	28
Saltmoore Burger Tomato, Lettuce, Bacon Jam, Coastal Cheddar, Pickled Cucumber, Pork Fat Fries	26
Mushroom Burger V Black Garlic Ketchup, Coastal Cheddar, Pickled Cucumber, Fries	22

## FROM THE COALS

Pork Chop*	45	Fillet 8oz*	64
Ribeye 10oz*	55	Monk Fish Tail	36

All served with one side & one sauce

### Steak Sauces

Chimichurri *   Peppercorn *   Béarnaise *   Smoked Bone Marrow *	4
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### To Share

Chateaubriand Choice of two sides & two sauces	105
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## SIDES

Creamed Cabbage & Bacon Crumb | Potato Dauphinoise | Buttered Greens | Pork Fat Fries - 6  
Winter Salad | 50/50 Mash Potato - 8

If you have an allergy or intolerance, please let us know. Dishes marked with \* can be prepared Gluten Free. Whilst we do our best, we can't guarantee that any of our dishes are totally allergen free. Please note, we add a 12.5% discretionary service charge.