

# THE BRASSERIE MENU

## SNACKS

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

## STARTERS

|   |    |   |    |
|---|----|---|----|
| Chicken Terrine<br>Roast Chicken Butter, Truffled Mangetout, Sourdough  | 16 | Quail Stuffed Pasta *<br>Caper Hazelnut Pesto, Watercress, Nasturtium                   | 18 |
| Chalk Stream Trout *<br>Turnip, Radish, Finger Lime, Buttermilk, Caviar | 18 | Shellfish Chowder<br>Cockles, Mussels, Razor Clam, King Prawn, Lobster<br>Seaweed Bread | 22 |
| Spilmans Asparagus Tart V<br>Yoledale Cheese Onion, Asparagus Chutney   | 18 |   |    |

## MAINS

|   |    |
|---|----|
| Pan Fried Stonebass *<br>Oyster, Sea Vegetables, Jersey Royals & Seaweed<br>Salad, Sorrel Puree             | 36 |
| Aubergine Spatzel * Ve<br>Heritage Tomato Salad, Chickpea Aioli   | 20 |
| Pea And Potato Risotto * V<br>Goats Curd, Pickled Shallot Ring, Pea Shoots                                  | 22 |
| Roasted Cod *<br>Pea And Gem Lettuce, Baked Potato, Chicken Brown<br>Butter Sauce, Scraps                   | 34 |
| Bacon Cured Pork Belly *<br>Duck Egg, Saltmoore Henderson's Brown Sauce, Puff<br>Skin Salt And Vinegar Dust | 34 |
| Wild Garlic Chicken Kiev<br>Buttered Mashed Potato, BBQ Tenderstem Broccoli                                 | 28 |
|   | 22 |

### Saltmoore Classics

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

## FROM THE COALS

|  |    |                |    |
|--|----|----------------|----|
| Barnsley Lamb Chop 12oz*                             | 34 | Fillet 8oz*    | 64 |
| Ribeye 10oz*<br>All served with one side & one sauce | 55 | Monk Fish Tail | 36 |

### Steak Sauces

|  |   |
|--|---|
| Chimichurri *   Peppercorn *   Béarnaise *  <br>Smoked Bone Marrow * | 4 |
|--|---|

### To Share

|   |     |
|---|-----|
| Chateaubriand 16oz  | 105 |
| Rib Of Beef 50oz<br>All served with choice of two sides & two sauce | 130 |

## 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.