THE BRASSERIE DINNER MENU

Available Monday - Sunday
18:00 -20:30

SNACKS

Saltmoore Focaccia 6
Whitby Sea Salt, Rosemary Oil

Crispy White Bait * 9
Lemon & Crab Mayo

Coastal Cheddar Cheese Croquetas 8
Fermented Sweet Chilli Sauce

Honey Glazed Chorizo Bites 8

STARTERS

Venison & Duck Terrine * 18
Pistachio, Plum Chutney, Toasted Ciabatta

Caramelised Mushroom Soup * 16
Old Winchester & Truffle Beignets, Madeira Onions

Glazed Goat's Cheese Crotin * 16
Beetroot, Blackberry, Hazelnuts

Roasted Autumn Squash Salad * 16
Dukkah, Coconut Cream, Bitter Leaves

Confit Chalk Stream Trout * 18
Quince, Chicory, Horseradish

MAINS

Yorkshire Duck Breast * 34
Leg Sausage Roll, Celeriac & Fennel Gratin, Apple

Pan Fried Halibut * 40
Cauliflower, Bonito, Romanesco, Seaweed, Potato, White Wine Sauce

Braised Lamb Shank * 38
Mustard, Mashed Potato

Seared Stone Bass * 34
Haricot Beans, Yorkshire Guanciale, Mussel Cream

Spelt Risotto 30
Jerusalem Aritchoke & Kale Pesto, King Oyster Mushroom

Saltmoore Classics

Fish & Chips * 28
Haddock, Mushy Peas, Tartar, Lemon

Saltmoore Burger 26
Tomato, Lettuce, Bacon Jam, Coastal Cheddar, Pickled Cucumber, Pork Fat Fries

Mushroom Burger V 22
Black Garlic Ketchup, Coastal Cheddar, Pickled Cucumber, Fries

FROM THE COALS

Chicken Breast & Thigh * 20

Monk Fish Tail * 36

50 Day Dry Aged Fillet 8oz * 64

50 Day Dry Aged Waterford Farm Ribeye 10oz * 55

All served with choice of one side & one sauce

To Share

50 Day Dry Aged Chateaubriand 16oz * 105

Served with choice of two sides & two sauces

Sides

Roasted Carrots & Parsnips, Apple Butter * 6
Creamed Mixed Mushrooms *
Seasonal Greens *
Mixed Salad *
50/50 Mash Potato * | Pork Fat Fries *

SAUCES

Chimichurri * | Peppercorn | Béarnaise * | Smoked Bone Marrow * 4

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.