MENU

Small Plates

slow braised ham hock and aged cheddar bon bons **8**
"hp" sauce, pickled vegetable salad,
(gluten free, contains dairy, contains mustard & egg)

salmon and soft herb fish cakes **8**
dressed leaves, soft herb aioli
(Dairy free on request, gluten free on request, contains fish)

carrot & caraway soup **7**
seeded roll, south downs butter
(gluten & dairy free on request, plant based soup)

Big Plates

28 day aged bullock down farm sirloin of beef **23**
roast potatoes, carrot and swede crush, braised red cabbage, buttered tenderstem brocoli, Yorkshire pudding, red wine gravy
(gluten free & dairy free on request)

Slow roast sussex pork belly **20**
roast potatoes, carrot and swede crush, braised red cabbage, buttered tenderstem brocoli, Yorkshire pudding, red wine gravy
(gluten free & dairy free on request)

mushroom & spinach nut roast **17**
roast potatoes, carrot and swede crush, braised red cabbage, buttered tenderstem brocoli, Yorkshire pudding, red wine gravy
(gluten free & plant based on request, contains nuts)

slow braised Sussex lamb shoulder wellington **22**
roast potatoes, carrot and swede crush, braised red cabbage, buttered tenderstem brocoli, Yorkshire puddings, red wine gravy
(gluten free & dairy free on request)

all of our roasts come with unlimited roasties & gravy

Saltmarsh fish pie (available to share) **16/28**
garlic greens, scorched sourdough, aioli
(gluten free, dairy free on request, contains fish, crustacean, shellfish, mustard, egg)

Wild mushroom, leek and spinach gnocchi **15**
Garlic Cream, regainno Parmesan, extra virgin olive oil
(Contains gluten, plant based request)

Puddings

brioche bread and butter pudding **7**
vanilla custard
(Contains gluten, eggs & dairy)

dark chocolate délice **7**
roast pear compote, pink peppercorn crumb
(Contains gluten, eggs, dairy)

apple and sultana crumble **7**
salt caramel ice cream
(gluten free, plant based on request)

SALTMARSH FARMHOUSE
CAFE BAR ROOMS