

STARTERS**Seared Local Scallops**

Vegetable Kakiage, Katsu Sauce

Spinach & Goat Cheese Borek

Red Wine, Poached Quince, Beetroot Puree, Salt Caramel Walnuts (n)

Tiger Prawn & Spiced Crab Bon Bons

Carrot & Moong Dal Salad, Lime Pickle

Famous Salty Dog King Prawns "Pana"

Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze (ncgi)

Winter Root Caesar Salad

Parsnips, Carrots, Kale, Crispy Capers (ncgi) + (pb)

Tofu Satay

Glass Noodle Salad, Nam Jhim Dressing (n) + (pb)

Vegetable Kakiage

Ponzu Cucumber, Katsu Dressing (pb)

Chickpea & Sweetpotato Samosas

Carrot & Moong Dal Salad, Lime Pickle (pb)

Salty's Tasting Platter for Two or More

Chipotle Chilli King Prawns, Mango, Coriander & Lime Salsa (ncgi),

Seared Scallops, Crispy Pork Belly & Quince Aioli (ncgi)

Marsala Spiced Indian Aloo Tiki Crab Cake & Date and Tamarind Chutney

Wild Mushroom & Tallegio Arancini & Black Garlic

MAIN COURSE**Roast British Turkey**

Pancetta Sprouts, Roast Carrots and Parsnips, Roast Potatoes, Bacon Chipolatas, Cranberry Sauce

Butter Poached Brill Fillet

Grilled Leek, Wild Mushroom Veloute, Parmesan Croquettes

Seared Saddle of Highland Venison

Potato Pavé, Wild Mushroom Stuffing, Black Kale, Port Reduction

Roast Cod Fillet with Nduja Crust

White Bean, Cavelo Nero & King Prawn Gumbo

Salty Dog "Reef & Beef"

Char Grilled Slaney's Prime Irish Sirloin, Seared Scallops & King Prawns,

Chilli, Garlic, Coriander Butter Sauce, served with Rice or Hand Cut Chunky Chips (ncgi)

Char Grilled Celeriac Steak

Sautéed Swiss Chard, Grilled Leek Veloute, Boulangère Potatoes (pb)

Puttanesca Aubergine Parmigiana

Truffled Orzo, Olive Panna Gratta (gfo) + (pb)

Butternut Squash, Wild Mushroom Wellington

Porcini Bourguignon Sauce, New Potatoes (pb)

DESSERT**Chocolate & Peanut Butter Cheesecake**

& Salted Caramel (n)

Pear & Frangipan Tart

Pedro Ximanez Reduction, Pear Sorbet (n) + (pb)

Rice Pudding

Cinnamon Baked Plums, Cinnamon Tuille (gfo) + (pb)

Single Cheese PlateOne of either, Westcombe Cheddar,
Form D'Ambert Blue or Normandy Camembert
Fig Chutney & Rustic Crackers (ncgi) - oatcakes**Christmas Pudding Cassata**

Plum Pudding, Brandy Butter Parfait, Preserved Cherries (ncgi) + (n)

Dark Chocolate Florentine Torte

Caramelised Nuts, Hazelnut ice Cream (n) + (pb)

Selection of Premium Ice Creams & Sorbets (gfo)**Musetti Filter Coffee**