

Salt Bar
Evening Menu

House smoked paprika & black pepper nuts (ve/n)
£2.50

Sharing board

3 items with one crispbread £9 All 7 with two crispbread £21

Extra crispbread 75p each.

Marinated olives (ve/gf)
£2.50

House salt beef, pickled cucumber and horseradish cream (gf)

Prosciutto (Italian cured ham) & walnuts (gf/n)

Beetroot, apple and spring onion salad (ve/gf)

Roast chicken, celery & sultana salad (gf)

House pickled slaw (gf/ve)

Cured carrot, marinated feta & pine nuts (gf)

Smoked salmon (gf)

Soup of the day (v/veo) £5

With warm sourdough and butter.

Ask your server for today's option.

Bourbon baked cauliflower salad (ve/gf) £6

Cauliflower baked in a light batter with a bourbon glaze. Spring onion, slow roasted tomatoes and dressed rocket. Crispy rice noodles.

Prawn skagen £7

Prawns, leek, fresh dill and horseradish in mayonnaise. On fried sourdough. Finished with lumpfish caviar.

Smoked Cornish mackerel terrine £6.50

With preserved lemon and dill.

Horseradish cream, pickled vegetables and crispbreads.

Baked sweet potato gnocchi (v/gf) £6

Sweet potato and ricotta cheese dumplings baked in a tomato and basil sauce. Pecorino cheese.

Scandinavian style meatballs (gf)

British beef & pork meatballs in cream sauce. With cranberry sauce, pickled cucumber and mash/fries.
£12.75

Salt bar burger

6oz British beef patty, sliced meatball, cranberry sauce and vintage red Leicester on a brioche bun. Tomato, pickled cucumber and lettuce. Fries and pickled slaw.
£13.50

Baked aubergine (v/veo/gf)

With green lentils, tomato & red wine. Finished with an olive & caper crumb & pecorino cheese.
£12.50

Oven baked salmon (gf)

On butter & spring onion crushed potatoes & miso roasted vegetables, with an olive and caper crumb.
£15

Duck ragu pappardelle

Tender duck in a delicious ragu tossed with pappardelle pasta & pecorino cheese.
£14

Chicken, leek & mushroom tartlet (gf)

Creamy chicken, leek, spinach and mushroom in a black pepper pastry case. With mustard mash and lemon roasted broccoli.
£12.50

Sweet potato gnocchi (gf/n/v)

Sweet potato and ricotta cheese dumplings tossed in a rocket, Cheshire cheese and hazelnut pesto with broccoli & slow roasted tomatoes.
£11

GF – gluten free N – nuts

VE – vegan V – vegetarian

VEO – vegan option available

Sides (all gf/ve) £3 each

Fries

House Pickled slaw

Beetroot, apple & spring onion salad

House salad

Roasted broccoli with lemon & pine nuts