

Salt bar evening menu

01625 432221

Citrus & garlic marinated olives (gf/ve)	£3.50
Salt & black pepper mixed nuts (gf/n/ve)	£3
Mixed nibble board – marinated olives, mixed nuts, toasted sourdough and roasted aubergine dip (n/ve/sesame)	£8

Starters/small plates

Smoked mackerel pâté – Cornish smoked mackerel blended with preserved lemon, fresh dill and Dijon mustard. Served with toasted sourdough and house pickled apple. (gfo) £6.75

Prawn Skagen – an old favourite from our Scandinavian era. A delicious mix of prawns, leek, horseradish and fresh dill in mayonnaise. On fried sourdough and finished with lumpfish caviar and herb oil. £7

Beetroot falafel salad – orange, toasted hazelnuts, leaves and a coriander yoghurt dressing. (gf/ve/n) £6.50

House soup of the day – ask your server for today's flavour. Warm sourdough. (Veo) £5.75

Our famous sharing boards. They may no longer be called Smörgåsbords but they're just as tasty!

Choose any three for £9 or all six for £18. One crispbread included per 3 items. Extra 75p each.

* House salt beef/horseradish cream/pickled cucumber (gf) * Italian prosciutto with sweet walnuts (gf/n)

* Juniper & lime roasted chicken with red onion marmalade (gf) * Cured carrot/marinated feta cheese/pine nuts (gf/n/veo) * Beetroot/apple/red onion salad (gf/ve) * Quinoa with harissa roasted vegetables and preserved lemon (ve)

VEGAN AND/OR GLUTEN FREE OPTIONS AVAILABLE

Larger plates

Scandinavian style meatballs - A permanent fixture! British pork and beef meatballs in our delicious cream sauce. With our house pickled cucumber, cranberry sauce and either mash or fries. (gf) £12.95

Duck ragu pappardelle - Tender duck in a delicious citrus infused ragu. Tossed with pappardelle pasta & pecorino cheese. £14.50

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. £12.50

Roasted cauliflower and sweet potato filo rolls. –lightly curried, with onion and spinach. Simply served on dressed leaves and finished with toasted almonds and a coriander yoghurt dressing. (Ve/n) £12.50

Haddock rarebit. – Haddock loin topped with a tangy beer infused rarebit, on lightly spiced roasted cauliflower and sweet potato and wilted spinach. (gf) £16

gf = gluten free n = nuts
ve = vegan v = vegetarian
S = sesame

Please speak to a member of the team if you have any allergen concerns.

Sides (gf/ve) £3.50 each

*Fries *House Pickled slaw
*Beetroot, apple & red onion salad
*Quinoa, lemon and harissa roasted vegetable salad *Cream sauce

A discretionary 10% service charge will be added to tables of 6 or more.

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