



Autumn/Winter 2021

Evening menu

Wednesday – Friday 5.30pm – 10.30pm (kitchen 9pm)

Saturday 5pm – 10.30 (kitchen 9.30pm)

All of our delicious food is made to order in our tiny kitchen so may well take longer during busy periods. In a bid to do our bit and reduce food waste we prepare limited amounts of each.

Nibbles

Marinated olives (ve)	£2.50
House smoked nuts (ve/(n))	£2.50

Starters

* Soup of the day (v) – bread and butter	£6
* Baked conchiglioni pasta stuffed with squash, sage & ricotta (v/n) - with a toasted hazelnut, Cheshire cheese & sourdough crumb. Tomato and red pepper sauce.	£7
* Warm salt beef and Shropshire blue cheese salad (n) – croutons, pickled cucumber, toasted walnuts and a mustard dressing.	£7
* Prawn Skagen – prawns with leek and fresh dill in mayonnaise and horseradish. On fried sourdough. Finished with lumpfish caviar.	£7

Sharing boards served with crispbread	3 items £7.50	all 7 items £18
- Beetroot, barley, apple and feta cheese salad (v)		
- Cured carrot, toasted walnut and herb oil (v/n)		
- Rosemary roast chicken with lemon mayonnaise		
- Cornish smoked mackerel, horseradish & preserved lemon terrine		
- Prosciutto (cured ham)		
- House pickled vegetables (ve)		
- British cheeses with red onion marmalade (v)		

Main courses

* Scandinavian style meatballs (gf) – our signature dish of British beef & pork meatballs in cream sauce. With cranberry sauce, pickled cucumber and mash/fries.	£12.50
* Salt bar burger – 6oz British beef patty, sliced meatball and cheese on a brioche bun. Tomato, pickled cucumber and lettuce. Fries and pickled vegetables.	£12
* Rosemary roasted chicken supreme (gf) – on black pudding colcannon. With a light red onion gravy.	£12.50
* Maple & mustard salmon (gf) – oven baked and presented with winter vegetable ratatouille, parmentier potatoes, tomato & red pepper sauce and gremolata.	£14
* Braised stuffed cabbage rolls (gf/ve) – with green lentils, tomato & red wine. Finished with miso roasted mushrooms and toasted walnuts.	£11

Please advise us before ordering of any food allergies or intolerances. We may be able to alter certain dishes to accommodate your requirements.

Gf = gluten free V = vegetarian Ve = vegan N = nuts

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

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