

A menu for these crazy times!

As I'm sure you will appreciate we need to do everything we can to make sure our little business makes it through this tough time. This includes limiting our menu offer to avoid food wastage, and reducing staffing levels.

Smörgåsbord

Choose 8 items. Presented on a large knäckebröd. £15

- * House pickled vegetables (vegan)
- * House pickled salmon, carrot & red onion
- * Mackerel, tomato, and parsley
- * Salt beef, horseradish cream, pickled cucumber and crispy onion
- * Beetroot, apple & red onion salad (v)
- * Potato, dill and spring onion salad (vegan)
- * Tarragon roasted chicken and remoulade
- * Prawn Skagen
- * Treacle glazed smoked sausage, pear, Danish blue cheese and sweet walnuts
- * Beetroot pickled eggs (v)
- * Pickled mushrooms (vegan)
- * Scandi cheeses (v)

Starters

Prawn Skagen toast £5.50

A Danish classic of fried sourdough topped with prawns in a dill, leek, and horseradish mayonnaise. Finished with lumpfish caviar.

*** Thyme roasted mushroom and feta £5.50**

Delicious roasted mushrooms with spinach on toasted sourdough. Topped with house marinated feta cheese and our fabulous smoked beetroot relish. (V)

Main courses

Traditional Scandinavian meatballs (gf)

Our famous homemade meatballs in cream sauce. Served with pickled cucumber, cranberry sauce and your choice of creamy mash or fries. **£12.50**
(make it dairy free - tomato & basil sauce)

Chickpea and spinach veggie balls (v)

In a flatbread bowl with dressed leaves, red cabbage and dill and finished with house pickled red onion and sour cream. Fries. **£12.50**
Simply lose the sour cream to make it vegan!

Salt BAR burger

4oz beef patty topped with meatball, Västerbotten cheese, pickled cucumber and cranberry sauce. Fries and Norwegian slaw. **£11.50**

Treacle Blue burger

4oz beef patty with a treacle glaze. Topped with Danish blue cheese, smoked beetroot relish and crispy onions. Fries and Norwegian slaw. **£11.50**

Swedish style salmon

On spaghetti tossed with spinach in a creamy white wine sauce. **£12.50**

Sides

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| Fries (gf) | £2.25 |
| Mash (gf) | £2.25 |
| Extra cream sauce (gf) | £0.75 |
| Extra knäckebröd | £1.25 |
| Beetroot, apple and red onion salad (v) | £2.25 |

Please ask your server for information regarding allergens and dietary requirements.

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| Carrot cake | £2.95 |
| Contains nuts. Cream cheese topping. | |
| Chokladbollar (3 pieces) | £1.65 |
| Little oatly chocolate balls of greatness covered in desiccated coconut. (GF) | |
| Kladdkake | £2.50 |
| Swedish style chocolate cake. With whipped cream and blueberries. | |

Tuborg – Lager

4% £2.25

Denmark 275ml

Einstök – Craft white ale 5.2%

£2.75

Iceland 330ml

Wincle Beer Co.

£3

Locally brewed in Wincle. 500ml

- * **Wibbly Wallaby 4.4% Pale ale**
- * **Burke's special 5% Exceptional bitter**
- * **Old Hag 5.2% Stout porter**

Alcohol Free beer – Becks BLUE

275ml £2.25

White, Rosé & Sparkling wine

Salt Bar white – El Molturo £10

Spain

Light, fresh and delightfully well balanced

TUA Garganega Pinot Grigio £10

Italy

Crisp and easy drinking, with apple and pear flavours

Bantry Bay Chenin Blanc £10

South Africa

Crammed full with pineapple, melon and green apple fruits

Fernlands Sauvignon Blanc £10

Marlborough, New Zealand

Wonderful balance between tropical, herbaceous and gooseberry flavours

Torre Alta Pinot Grigio Rosé £10

Italy

A pale and delicate Rosé with soft strawberry flavours

Prosecco La Marca £4

200ml Italy

Red wine

Salt Bar Red – El Molturo £10

Spain

Aromas of cherries and strawberries with gentle pepper and spice

Two Ridge Trail Merlot £10

Australia

Ripe plums and strawberries, with faint notes of spice

Capillo de Barro Malbec £10

Argentina

Full on the palate, delivering a wave of ripe