

Evening menu

We aim to serve delicious, Scandi-inspired comfort food designed to warm your belly and your soul.

Our food is freshly prepared to order in our tiny kitchen and is therefore subject to availability and may take a little longer during busy times.

Early bird offer

Any two courses for £16 before 7pm

(starter & main/main & sweet)

A bottle of house wine for £14 when two early bird deals are purchased.

Starters

Smörgåsbord

4 items £8.50, 8 items £17, 10 items £21.50

Choose 3 items as a starter for the Early Bird deal.

The perfect way to experience a variety of Scandi inspired flavours. Ideal to share or hog to yourself! Served on a board with knäckebröd and dressed leaves.

- * House pickled vegetables (vegan)
- * House pickled salmon, carrot & red onion
- * Mackerel, tomato, and radish
- * 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)

Prawn Skagen toast **£6.50**

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

Soup of the day (v) **£5.00**

Warmed sourdough and butter.

Roast duck salad (gf) **£6.50**

With orange, beetroot and leaves tossed in a honey and cardamom syrup. Finished with pomegranate.

Nibbles

- * Citrus and garlic marinated olives £2.50
- * House smoked nuts £2.25
- * Warm sourdough and butter £2.50
- * Mixed nibbles (all the above) £6.50

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!

Cod with spinach and pine nuts (gf)

Oven baked with mushrooms in a white wine, cream and Västerbotten cheese sauce. With roasted potatoes. (£1 supplement on early bird) **£14**

Salt BAR burger

6oz beef patty topped with meatball, Västerbotten cheese, pickled cucumber and cranberry sauce. Fries and Norwegian slaw. **£12.50**

Treacle Blue burger

6oz beef patty with a treacle glaze. Topped with Danish blue cheese, smoked beetroot relish and crispy onions. Fries and Norwegian slaw. **£12.50**

Rosemary and juniper smoked chicken (gf)

Finished with a spinach and crème fraiche sauce and served with roasted potatoes and a green salad. (£1 supplement on early bird) **£14**

Sides

- 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.

An optional 10% service charge will be added to tables of 6 or more. Please note we cannot accept more than two credit card payments per table.