

Mother's day - March 19th 2023

Two courses £21

Three courses £26.50

Starters

Prawn Skagen

Juicy prawns in a dill, leek and horseradish mayonnaise. On fried sourdough and finished with caviar.

Green vegetable, basil and lemon soup

With warm sourdough bread. (v)

Salt beef and mushroom filo rolls

On dressed leaves, with a pale ale syrup and blue cheese cream.

Our famous sharing boards. Choose any three items.

- * House salt beef/horseradish cream/pickled cucumber (gf) * Italian prosciutto with sweet walnuts (gf/n)* smoked salmon and house pesto (gf) * House pickled vegetables
- * Beetroot/apple/red onion salad (gf/v) * Cured carrot/feta cheese/house pesto & pine nuts (gf/n/veo) With crispbread.

Main courses

Scandinavian style meatballs (gf)

In our delicious cream sauce with mash or fries. Pickled cucumber and cranberry sauce.

Kalamata olive and caper crusted Hot-smoked salmon (gf)

On roasted courgette, broccoli and sweet potato tossed with house pesto and preserved lemon.

Salt bar burger

6oz beef patty topped with meatball, Vintage red Leicester and cranberry sauce. In a brioche bun with baby gem lettuce and pickled cucumber.

Sweet and sour cauliflower (gf/ve)

Roasted cauliflower smothered in our house sweet & sour sauce. With ginger and spring onion.
On coriander infused basmati rice.

Sweets

Chocolate and raspberry brownie

Served warm with vanilla ice cream raspberry coulis.

St Clements cheesecake

Deliciously light with lemon and orange. Sweet cream.