

Summer at Salt

A simple, tasty menu designed for warmer days.
Available lunchtimes and until 7pm each evening.

1ltr jug PIMMS £12 or £3.50 per glass

Two courses £15
Three courses £18.50

Tomato and feta toast (v/S/gfo/veo)

Toasted sourdough with roasted aubergine puree, slow roasted tomatoes and marinated feta cheese.

Soup of the day (ve/gfo)

Always freshly made with seasonal vegetables. With sourdough.

Smoked mackerel, broad bean and preserved lemon terrine (gfo)

With broad beans and a hint of mustard. With house pickled radish and Scandinavian crispbreads.

Juniper chicken and smoked bacon salad (gfo)

Baby leaf salad, slow roasted tomatoes and herby sourdough croutons.

Scandinavian style meatballs (gf)

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

Harissa roasted vegetable filo rolls (veo)

Vegetables and rice noodles roasted in spicy harissa then wrapped in filo pastry. Simply served on dressed leaves with a cucumber and mint yoghurt.

Scandi Nicoise salad

Maple and mustard glazed salmon on dressed leaves tossed with tomatoes, olives, potato, green beans and boiled egg.

Coconut and rhubarb cake

with vanilla ice cream (n)

Ice cream and summer berries

and toasted hazelnuts. (gf/veo/n)

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