

Salt bar evening menu

01625 432221

Citrus & garlic marinated olives (gf/ve)	£3
Salt & pepper house smoked nuts (gf/n/ve)	£3
Mixed nibble board – marinated olives, house smoked nuts, toasted sourdough and balsamic oil (n/ve)	£6.50

Starters/small plates

Smoked mackerel terrine – Cornish smoked mackerel blended with broad beans, preserved lemon, fresh dill and Dijon mustard. Served with toasted sourdough and house pickled radish. (gfo) £6.50

Prawn Skagen – an old favourite from our Scandinavian era. A delicious mix of prawns, leek, horseradish and fresh dill in mayonnaise. On fried sourdough and finished with lumpfish caviar and herb oil. £6.50

Broad bean and chickpea falafels – on our own baba ganoush (roasted aubergine, tahini(S) and garlic). With a spring onion and dressed rocket salad. Vegan mayonnaise and house pickled radish. (gf/ve/S) £6

Bourbon glazed cauliflower – In a light batter. With slow roasted tomatoes and spring onion on dressed leaves and finished with crispy rice noodles. (gf/ve) £6

Our famous sharing boards. They may no longer be called Smörgåsbords but they're just as tasty!

Meat lover's board – House salt beef with pickled cucumber and horseradish cream/ Italian prosciutto and sweet walnuts/ Juniper and lime roasted chicken. Served with a Scandi crispbread. (gfo/n) £9

Vegetarian board – Cured carrot and grilled courgette, marinated feta and pine nuts/ beetroot, apple and spring onion salad/ Quinoa, summer vegetable and lemon salad. Scandi crispbread. (gfo/veo/n) £8

Extra crispbreads 75p each

Larger plates

Scandinavian style meatballs - A permanent fixture! British pork and beef meatballs in our delicious cream sauce. With our house pickled cucumber, cranberry sauce and either mash or fries. (gf) £12.75

Sweet potato and ricotta gnocchi – tossed with fresh basil, crème fraiche, hazelnut pesto, lemon, asparagus, broad beans and peas. Finished with pecorino cheese. (gf/v) £12

Duck ragu pappardelle - Tender duck in a delicious citrus infused ragu. Tossed with pappardelle pasta & pecorino cheese. £14.50

Salt bar burger - 6oz British beef patty, sliced meatball, cranberry sauce and vintage red Leicester on a brioche bun. Tomato, pickled cucumber and lettuce. Fries and pickled slaw. £12.50

Harissa roasted vegetable filo rolls – vegetable and rice noodles roasted in spicy harissa and encased in filo pastry. Simply served on dressed leaves with a cucumber and mint yoghurt. (veo) £11

Minted pea salmon – oven baked salmon fillet topped with a pea, caper and mint crust. On miso and balsamic roasted vegetables and crushed potatoes. With tomato and roasted red pepper sauce and herb oil. £15

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

Please speak to a member of the team if you have any allergen concerns.

Sides (gf/ve) £3 each

- *Fries
- *House Pickled slaw
- *Beetroot, apple & spring onion salad
- *Quinoa, lemon and summer vegetable salad
- *Cream sauce

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

Follow us on Facebook @TheSaltBar or Instagram #thesaltbarmacclesfield or visit www.thesaltbarmacclesfield.com

