



SEA-SALT

MEDITERRANEAN KITCHEN & COFFEE BAR



www.cawleyhotels.com

NIBBLES

Picante Gordal Olives **VV** 5.95

Balsamic Onions **VV** 4.95

Wood Fired Focaccia Bread **VV**
aged balsamic, EVOO 6.50

Garlic Pizza Bread **VV**
fresh basil, EVOO 5.95

add Fior di Latte Mozzarella 1

add San Marzano Tomato Sugo 0.5

STARTERS

Suppli alla Romana **V**
breaded tomato & basil risotto, stuffed with mozzarella cheese 8.95

Burrata
soft burrata cheese, marinated sweet red peppers, capers, balsamic, EVOO 11.95

Gamberetti Cocktail
bloody mary prawns & crayfish, crisp leaves, sourdough wafer 12.5

Bruschetta
grilled sourdough, lemon & herb ricotta cheese, salami milano, chilli hot honey 8.95

Crispy Corn Ribs **VV**
crispy corn, kombu seasoning, homemade sriracha 8.95

Soups of the Day **V**
focaccia, sea salt butter 6.95

Gambas Pil Pil
king prawns, hot chilli & garlic oil, toasted ciabatta 11.95

Chicken Liver Parfait
caramelised red onion chutney, crisp leaf salad, toasted sourdough 8.95

Crispy Tempura (Starter/Main)
garlic & lemon aioli, sweet chilli dipping sauce

Chicken 8.95 / 18.95

Vegetable 7.95 / 16.95 **V**

Prawn 10.95 / 21.95

Mixed 9.95 / 19.95

Fritti Sharing Board
calamari, king prawns & haddock in a crispy coating, served with garlic & lemon aioli, sweet chilli dipping sauce, fresh lemon, sea salt 19.95

Antipasti Sharing Board
prosciutto di parma, salami milano, sardinian pecorino cheese, picante gordal olives, grilled courgette, sun-dried tomatoes, rocket salad, warm focaccia bread 21.95

STEAMED SCOTTISH MUSSELS

All served with toasted ciabatta (available as Starter / Main)

Marinière 8.95 / 17.95

‘Nduja & Tomato 9.5 / 18.95

Chorizo & Chilli 9.5 / 18.95

add a bowl of skinny fries 3.95

SALADS

Panzanella con Burrata **(Can be made vegetarian V)**
marinated tomatoes, black olive & red onion salad, fresh burrata cheese, focaccia croutons, EVOO & red wine vinegar dressing 15.95

Classic Caesar Salad
crisp leaves, caesar dressing, sourdough croutons, marinated anchovies, parmigiano reggiano 12.95

add chicken & bacon 5.95 **add king prawns** 7.95

À LA CARTE MENU AT SEA-SALT

SANDWICHES *(Available from 12 - 5pm)*

All sandwiches are served with coleslaw & seasonal salad leaves

The Tonno
focaccia, tuna mayonnaise, cucumber, red onion, crisp leaves 10.95

The Pollo Caesar
focaccia, grilled chicken breast, bacon, crisp leaves, caesar dressing, parmigiano reggiano 10.95

The Gamberetti
focaccia, bloody mary prawns & crayfish, crisp leaves, tomato 11.95

The B.L.T
toasted sourdough, grilled bacon, avocado slices, lettuce, tomato, mayo 10.95

The Chimichurri
ciabatta, chargrilled steak, rocket, caramelised onions, chimichurri sauce 13.95

The Bourdain
focaccia, pan-fried mortadella, provolone cheese, dijon mustard, mayonnaise 11.95

The Caprese **(Can be made vegan VV)**
toasted focaccia, buffalo mozzarella, tomato, rocket, fresh basil, pesto, EVOO 9.95

The Ventrice
toasted focaccia, spicy ventricina salami, buffalo mozzarella, rocket 10.95

The Gyros
warm pitta, greek style chicken gyros, tomatoes, red onion, tzatziki, fries 10.95

add a bowl of homemade soup 4.95

add a bowl of skinny fries 3.95

MAINS

Lasagne
slow-cooked beef ragu, bechamel & parmesan cream, grilled sourdough bread 15.95

Coconut Chilli Chicken
rice pilaf, bok choy, coconut, lime & chilli sauce, prawn crackers 17.95

Chicken Souvlaki
marinated chicken skewers, greek yoghurt & garlic sauce, pomegranate, red onion, served in a pitta bread with a side of fries 18.95

Slow Cooked Chianti Ox Cheek
creamed potatoes, braised kale & cavolo nero, crispy onions, chianti red wine jus 19.95

Peri Peri Chicken
spiced succulent spit-roasted chicken, rice pilaf, herb & tomato salad, charred corn, peri peri sauce 18.95

SEA-SALT MILANESE

Chicken breast, coated in crispy, golden breadcrumbs, served with a choice of; spaghetti marinara or chunky chips

Classic Milanese
caramelised lemon, garlic & herb butter 18.95

Parmigiana Milanese
tomato sugo, fior di latte mozzarella, parmigiana reggiano 19.95

Serrano Ham Milanese
serrano ham, buffalo mozzarella 19.95

Milanese Verde
datterini tomatoes, salsa verde 18.95

BURGERS

All burgers are served on a brioche bun with fries, homemade coleslaw and a battered onion ring

Classic Burger
beef patty, crisp lettuce, tomato, burger sauce 16.95

add cheese | **bacon** 2.5

Chicken Milanese Burger
crispy chicken breast, crisp lettuce, tomato, tomato sugo, mozzarella 18.95

Plant Based Burger **VV**
vegan brioche style bun, plant-based patty, crisp lettuce, tomato, vegan mayo, crispy onions 17.95

The Italian Burger
beef patty, crisp lettuce, tomato, pepperoni, sugo, provolone cheese 18.95

Chicken Caesar Burger
crispy chicken breast, crisp lettuce, grilled bacon, caesar dressing, parmigiano reggiano 19.95

STONE BAKED PIZZA

Regina Margherita **V**
tomato sugo, fior di latte mozzarella, fresh basil 11.95

Ape 50
tomato sugo, fior di latte mozzarella, spicy ventricina salami, ‘nduja sausage 12.95

Pollo Picante
tomato sugo, fior di latte mozzarella, slow-cooked marinated chicken breast, italian pepperoni, basil pesto 12.95

Formaggio Di Capra e Rucola **V**
tomato sugo, fior di latte mozzarella, goats cheese, red onions, rocket 13.95

Pepperoni & Hot Honey
tomato sugo, fior di latte mozzarella, italian pepperoni, chilli hot honey, fresh basil 12.95

Bello de Nonna
tomato sugo, fior di latte mozzarella, italian meatballs, roasted red peppers 11.95

Cervinia
white base, taleggio cheese, roasted italian sausage, rocket 13.95

Bolgheri
tomato sugo, fior di latte mozzarella, roasted italian sausage, roasted wild mushrooms 13.95

Verdone **VV**
tomato sugo, sun-dried tomatoes, roasted red onions, rocket leaves, basil pesto 12.95

Upgrade Your Pizza:
add fresh buffalo mozzarella 3

add parmigiano reggiano 1

add fresh chillies 0.5

DIPS

chilli hot honey | *sweet chilli* 1

garlic aioli | *spicy sriracha mayo* | *peri peri* 1.5

FROM THE CHAR-GRILL

All of our steaks are dry aged and matured by our trusted butcher. Served with a whole roasted tomato, portobello mushroom, battered onion ring and a side of chunky chips or skinny fries

Prime Sirloin 8oz *or* **Prime Ribeye 8oz** 33.95

Steak Sauces
garlic butter | *chimichurri* | *pepper & brandy* | *blue cheese* | *peri peri* 2.95

Steak Toppers
haggis 3.95 | *garlic king prawns* 7.95

PASTA

Pomodoro **(can be made vegetarian V)**
spaghetti, pan-fried datterini tomatoes, burrata cheese, fresh basil 11.95

Italian Meatballs
bucatini, beef & pork meatballs, tomato sugo, parmigiano reggiano, fresh basil 13.95

Carbonara
rigatoni, pan-fried guanciale (dry aged pork cheek), egg yolk, black pepper cream, pecorino cheese 11.95

Bello de Nonna
pappardelle, nonna’s 12 hour slow-cooked beef ragu, parmigiano reggiano, fresh basil 15.95

Fiumicino
spaghetti, pan-fried king prawns, roasted ‘nduja sausage, chilli oil, lemon, pangrattato 13.95

Aglio e Olio **VV**
tagliatelle, EVOO, garlic, chilli, fresh basil, soft herb pangrattato 10.95

Mac & Cheese **V**
macaroni, creamy aged cheddar sauce, soft herb pangrattato 12.95

Tuscan Sausage Ragù
rigatoni, slow cooked italian sausage ragu, fennel, spicy tomato sugo 15.95

SEAFOOD

Grilled Fillet of Sea Bream
orzo, mascarpone, lemon & soft herb cream, pea purée 17.95

Classic Fish & Chips
battered haddock, minted mushy peas, lemon wedge, chunky chips or fries 18.95

Cacciucco Seafood Stew
served with a fennel salad, warm focaccia 23.95

Spaghetti alle Vongole
fresh clams, garlic, datterini tomatoes, fresh parsley, white wine, EVOO 14.95

Roasted Fillet of Salmon
creamed potatoes, garlic & lemon aioli, green beans, datterini tomatoes, gordal picante olives, EVOO 18.95

Smoked Haddock Florentine Gratin
mustard cream sauce, braised spinach & leeks, creamed potatoes, cheddar glaze, soft herb pangrattato 19.95

SIDES

Fries *or* **Chunky Chips** 4.95

Cajun Fries 5.95

Chilli & Parmesan Fries 5.95

Truffle & Parmesan Fries 5.95

Rocket, Sun Blushed Tomato & Parmesan Salad 4.95

Patatas Bravas 5.25

Dirty Fries 6.95 - *bacon, green peppers, red onion, garlic sauce*

Spaghetti Marinara 5.95

Food Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

V = Vegetarian

VV = Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST