

# welcome to salt

## allergens

### FOOD ALLERGIES AND INTOLERANCES

Before ordering food or drink please make our staff aware of your requirements, we will be happy to provide a full list of allergens for each dish on request.

Vegetarian and vegan products are handled in a multi-ingredient environment. Fish may contain small bones.

We try but cannot guarantee all our products are GM free.

All our dishes are prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore dishes may contain traces of these and other allergens. Our staff will be happy to supply information regarding the cooking methods and dish ingredients so that you can make an informed decision to suitability of dishes.

## nibbles

lemon and coriander marinated olives	£3
honey and marmite roasted nuts	£3
selection of bread and a soft herb butter	£4
chilli and garlic king prawns satay - melon - mango	£6
hoi sin duck bao bun cucumber salad - coriander	£6

## starters

soup of the day in house baked bread and herb butter	£8
steamed shetland mussels garlic - shallot - white wine - parsley - baked focaccia	£11 (400g) £20 (800g)
pan roasted scallops black pudding - butternut squash - cavolo nero - red wine jus	£14
smoked mozzarella and mushroom arancini tomato fondue - garlic aioli - aged parmesan	£10
whipped goats cheese roast pumpkin - beetroot - fig - pistachio baklava	£11
slow cooked lamb shoulder garlic and swede puree - brown butter poached root vegetables - caviar - herb sauce	£12
salmon and lobster ravioli charred pak choi - lemongrass - tomato and coriander chutney	£14

## mains

beer battered haddock double fried chips - ham hock peas - tartare sauce - lemon	£17
scallop and lobster thermidor double fried chips - saffron emulsion	£26
pan roasted swordfish sauteed potatoes- green beans - lobster pepper sauce	£24
dry aged ground beef burger smoked bacon - brie - red pepper relish - truffle and parmesan fries	£18
10oz salt aged ribeye steak heritage tomato salad - double fried chips - peppercorn sauce	£30
fillet of dry aged beef ox cheek suet pudding - anise carrot - horseradish - chimichuri	£35
whole roasted plaice (on the bone) bone marrow mash - jerusalem artichoke- alsace bacon - shalott and mushroom sauce	£24
loin of pork sticky pork - black pudding - salt baked turnip- cavolo nero - gherkin jus	£22
honey glazed gressingham duck breast leg meat hash brown - butternut squash - hispi cabbage - red wine jus	£26
onion tart fine caramelised onion and brie veloute - pickled mushroom - cheese crisps - chive oil	£18

## desserts

poached pear praline crunch - vanilla milk and blackberry millefeuille - pear sorbet	£9
salted caramel tart barker's bees honey and tarragon ice cream - blackcurrant gel - ginger tuille	£9
chocolate white with mango - milk and sesame - dark with peanut and raspberry	£9
sticky toffee pudding sherry butterscotch - lime - sultanas - vanilla bean ice cream	£9
selection of ice cream ( 2 or 4 scoops) vanilla bean - cherry ripple - mint choc - choc and sea salt	£6 / £9

