À LA CARTE



NIBBLES FOR THE TABLE

BAKED BREAD - £4.95

MARINATED OLIVES - £4.95

SMOKED ALMONDS - £4.95

STARTERS

SWANSEA SMOKED SALMON

Ajo blanco, grape, almond, dill - £11

BEEF SHORT RIB CROQUETTE

Sriracha emulsion - £9

BEETROOT

Goats cheese, toasted seeds, basil (v) - £7.50

SMOKED MACKEREL PÂTÉ

Pickled cucumber, dill cream cheese, sourdough -£9.50

CHICKEN LIVER PARFAIT

Caramelised onion chutney, cornichons, toasted brioche - \pounds 9.50

MAINS

PAN-FRIED COD

Warm tartare sauce, laverbread hash brown,

fennel, sea vegetables - £21

WHOLE BAKED FISH

Samphire, capers, brown butter - £23

ROAST CHICKEN SUPREME

Braised barley, tender stem, artichoke, shimeji -

£23

FISH AND CHIPS

Mushy peas, tartare sauce - £17

WILD MUSHROOM & TRUFFLE RAVIOLI

Sage beurre noisette (v) - £16

8OZ FILLET STEAK

Beef short rib tart, red wine jus - £34

VENISON

Savoy cabbage, bacon, beetroot, blackberries - £30

SALTY'S BURGER

Beef patty, streaky bacon, Monterey jack cheese, caramelised onion, burger sauce, gem, tomato, brioche, fries - £18

SALTY'S BEYOND PLANT-BASED BURGER

Brioche bun, sliced beef tomato, burger sauce, french fries (ve) -

17

.....

SIDES

CHIPS - £4.50

TRUFFLE CHIPS - £6.00

CHARRED TENDER STEM - £4.50

MINI CAESAR SALAD - £4.50

NEW POTATOES IN GARLIC BUTTER - £4.50

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

V - VEGGIE VE - VEGAN - PLEASE ASK TO MAKE YOUR DISH GF