

SALT.

Our name is an homage to the long-established rock salt industry of Cheshire. It's believed the Romans started to extract rock salt using salt pans and brine kilns in Northwich in the 1st century AD. As essential kitchen ingredient, the industry remains important to the area today, with the largest rock salt mine in the UK in nearby Winsford.

BRASSERIE MENU

NIBBLES

MARINATED OLIVES (85kcal) / 4

SOURDOUGH BREAD (349kcal) / 5

CHARCUTERIE PLATE, coppa, saucisson, lomo (265kcal) / 10

WHITEBAIT, lemon & garlic aioli (484kcal) / 7

STARTERS

CHICKEN LIVER PARFAIT

Orchard chutney, baguette croutes (398kcal) / 8

CALAMARI

Crispy fried squid, lemon aioli (770kcal) / 9

SMOKED MACKEREL SALAD

Gem lettuce, rocket, poached free range egg, croutons (362kcal) / 8

ROASTED PEPPERS & TOMATO SOUP

Basil pesto and croutes (147kcal) / 7

PIG CHEEK CROQUETTE

Celeriac and apple remoulade (648kcal) / 10

GARLIC PRAWNS

Sweet cherry tomato, white wine, chilli (247kcal) / 11

SIDES

FRITES (442kcal) / 5

GRATIN POTATO (292kcal) / 5

GARDEN SALAD (253kcal) / 5

ROASTED SQUASH & CHANTENAY CARROTS (145kcal) / 5

CREAMED SPINACH (336kcal) / 5

GRILL

BEEF BURGER

6oz patty, house sauce, pickles, lettuce with frites (818kcal) / 17

RIBEYE (12oz)

28 days dry aged prime Scottish beef, watercress salad (1110kcal) / 34

STEAK FRITES

Flattened rump steak, garlic butter, frites (791kcal) / 18

SAUCES

Peppercorn sauce, Blue cheese sauce or Garlic Butter / 2

MAINS

FISH PARMENTIER

Smoked haddock, cod, king prawns, white wine sauce (820kcal) / 18

DUCK CONFIT

Puy lentils, lardons, pearl onion, veal jus (1022kcal) / 17

BEER-BATTERED HADDOCK & HAND CUT CHIPS

Triple cooked chips, petit pois and tartare sauce (906kcal) / 18

TRUFFLED CHICKEN MILANESE

Truffle cream, free range egg, watercress (619kcal) / 17

CHICKPEA & SWEET POTATO CAKE

Poached free range egg, wholegrain mustard, braised kale (481kcal) / 16

CHICKEN & ENDIVE SALAD

Grilled chicken supreme, endive, rocket, croutons (711kcal) / 16

MOROCCAN TAJINE

Harissa, chickpeas, preserved lemon (229kcal) / 16

DESSERT

SUMMER FRUIT PAVLOVA

Chantilly cream, fresh berries (314kcal) / 8

TARTE TATIN

Calvados glaze, vanilla ice cream (225kcal) / 10

CHOCOLATE FONDANT (GF) / 9

Clotted cream vanilla ice cream (557kcal)

GRAND MARNIER & ORANGE CRÈME BRULÉE (560kcal) / 9

RASPBERRY & APPLE CRUMBLE (V) (225kcal) / 8

ICE CREAMS & SORBETS (401kcal) / 7

(V) Vegetarian (GF) Gluten-Free

At Salt, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

(Adults need around 2000 kcal a day).