

# 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 an essential kitchen ingredient, the industry remains important to the area today, with the largest rock salt mine in the UK in nearby Winsford.

## NIBBLES BEFORE DINNER

### SOURDOUGH BREAD / 4.5

Warm artisan sourdough bread and butter (338kcal)

### MACSWEEN'S HAGGIS BON BONS / 7

Wholegrain mustard mayonnaise (251kcal)

### SALT AND PEPPER SQUID RINGS / 9

Vietnamese dressing (216kcal)

## STARTERS

### STORNOWAY BLACK PUDDING SCOTCH EGG / 12.5

Millers larder piccalilli,  
mustard cress (455kcal)

### PRAWN AND CRAYFISH COCKTAIL / 13

Marie rose, gem lettuce,  
mini soda bread (588kcal)

### SOUP OF THE DAY / 8.5

Crispy sourdough (268kcal/V)

### CHICKEN LIVER PARFAIT / 12.5

Fig jam, crispy pancetta,  
arran oaties (474kcal)

### BUFFALO-FRIED CHICKEN WINGS / 11

Blue cheese dressing,  
celery (803kcal)

### SPICED CRISPY CAULIFLOWER / 10

Crème fraiche, harissa, pickled  
raisins, pumpkin seeds (474kcal)

### MONKFISH SCAMPI / 13

Lemon aioli, capers,  
pickled shallot (634kcal)

### "THE BUFFALO FARM" SCOTTISH MOZZARELLA AND HEIRLOOM TOMATO SALAD / 12

Basil pesto, gremolata (199kcal/GF)

## GRILL

All served with hand-cut chips or fries,  
plum tomato, flat-cap mushroom

### 220GM SCOTCH RIBEYE / 36 (1182kcal/GF)

### 200GM SCOTCH BUTCHERS CUT, FLAT IRON / 26 (1017kcal/GF)

### 220GM SCOTCH SIRLOIN / 36 (1082kcal/GF)

### 180GM SCOTCH RUMP STEAK / 26 (1082kcal/GF)

### SAUCES / 2.5

Bearnaise sauce (148kcal), peppercorn sauce (121kcal)  
or red wine jus (48kcal)

## SIDES

### HAND-CUT CHIPS / 6 (453kcal)

### SEASONAL GREENS / 6 (125kcal)

### ONION RINGS / 6 (411kcal)

### MINI CAESAR SALAD / 6 (383kcal)

## MAINS

### BUTTER CHICKEN CURRY / 19

Grilled flatbread,  
basmati rice (1023kcal)

### BATTERED NORTH SEA HADDOCK / 21

Chunky tartare sauce,  
chips, mushy peas (1088kcal)

### CHICKEN AND LEEK PIE / 21

Garlic roasted root  
vegetables (1072kcal)

### CATCH OF THE DAY

/ Ask your server

Crushed new potatoes,  
hollandaise sauce,  
tenderstem broccoli (607kcal/GF)

### RACK OF HIGHLAND LAMB / 36

Mustard and chive mashed  
potato, tenderstem broccoli,  
red wine jus (998kcal/GF)  
(Allow 20mins for preparation)

### PRIME SCOTTISH BEEF BURGER / 19

Homemade relish, coleslaw,  
gem lettuce, tomato, brioche bun,  
French fries (1218kcal)  
Add bacon +2 (66kcal),  
Add cheese +1 (104kcal)

### VEGAN BURGER / 19

Homemade relish, gem lettuce,  
tomato, vegan brioche bun,  
French fries (680kcal/VE)

## SALAD

### CLASSIC CAESAR SALAD / 12

Gem lettuce, anchovies,  
parmesan, croutons,  
Caesar dressing (766kcal)  
Add chicken (330kcal) +9

### "THE BUFFALO FARM" SCOTTISH MOZZARELLA AND HEIRLOOM TOMATO SALAD / 19

Basil pesto, gremolata (398kcal/GF)

### VEGAN GREEK SALAD / 13

Cos lettuce, olives, red onion, tomato,  
cucumber, vegan feta cheese (390kcal/VE)

## DESSERT

### RASPBERRY AND APPLE CRUMBLE / 9.5

Raspberry sorbet (284kcal/VE)

### CHILLED LEMON TART / 9.5

Rhubarb compote, lime and ginger sorbet (539kcal)

### STICKY TOFFEE PUDDING / 9.5

Toffee sauce, vanilla ice cream (747kcal)

### CHOCOLATE FONDANT / 9.5

Strawberries, strawberry ice cream, pistachio (913kcal)

### ARTISAN SCOTTISH CHEESE PLATE / 15

Arran oat cakes, apple chutney, grapes (949kcal)

## PASTA AND RICE

### WILD MUSHROOM AND TRUFFLE PAPPARDELLE / 17

Parmesan and parsley (480kcal)

### PEA AND SHALLOT TORTELLINI / 17

Pea purée, vegan feta,  
gremolata (492kcal/VE)

### LASAGNE AL FORNO / 19

Beef and pork ragu, ricotta and  
basil, garlic bread (993kcal)

### SMOKED HADDOCK AND LEEK RISOTTO / 19

Sautéed leeks, parmesan,  
chive oil (579kcal)

(V) Vegetarian (VE) Vegan (GF) Gluten-Free | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

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. Check with the server for Vegetarian and Gluten-Free options. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.

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Welcome to SALT., set in the beautiful Cheshire countryside and surround by our stunning golf courses. Our name is an homage to the long-established rock salt industry of Cheshire.

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We are incredibly fortunate to have some of the world's best produce in Britain. What sets Macdonald Hotels & Resorts apart is our passion and dedication to serving only the highest quality food, using the finest seasonal ingredients and sourcing the best produce available.

Where our food comes from and who it comes from is crucial to us and we know it's important to you. From fantastic seafood to fine smoked fish from **John Ross & Son** to the highest quality Scotch beef from **Scotbeef** and our incredible **Scotch Lamb**, our menu is designed to champion this produce and celebrate their flavours.

Please enjoy and do not hesitate to ask any questions of your server.

# PORTAL

## GOLF & SPA RESORT

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