

SALT.

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. 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.



At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- Black pudding comes from **Macleod & Macleodin Stornoway**, winners of the Great Taste Heritage Award.
- Ice cream comes from **Arran Dairies**.
- Cheese and chutneys are proudly provided by **Taste of Arran**.

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

PORTAL
GOLF & SPA RESORT

SHARING NIBBLES	
STORNOWAY BLACK PUDDING	7
BON BONS	
Grain mustard dip (400 kcal)	
SOURDOUGH BREAD	7
Spiced butter, balsamic (588 kcal)	
FETA CHEESE	7
Sun-dried tomato, olives (235 kcal)	
STARTERS	
FRENCH ONION SOUP	8.5
Gruyere cheese baguette (330kcal)	
SMOOTH CHICKEN LIVER PARFAIT	11.5
Sticky fig chutney, brioche toast (404kcal)	
STORNOWAY BLACK PUDDING & PANCETTA SALAD	10
Granny Smith apple, mustard dressing (165kcal)	
HOT-SMOKED SALMON	14
Beetroot horseradish, dill crème fraiche, fennel, cucumber (163kcal)	
HERITAGE TOMATO BRUSCHETTA	11.5
Tapenade, bocconcino, salsa verde (486kcal)	
CRISPY DUCK	12.5
Cashew nuts, red slaw, mango, sesame (427kcal)	
SIDES	
PEPPERCORN & BRANDY SAUCE	3.5
BÉARNAISE SAUCE	3.5
HOUSE FRIES	6
HAND-CUT KOFFMAN CHIPS	6
ASIAN SLAW	5.5
ROCKET, PARMESAN & WALNUTS	6
BUTTERED SPINACH	5.5

MAINS	
STONE BASS	25
Buttered spinach, sauce béarnaise, Koffman chips (472kcal)	
BEEF CHEEK & ALE COTTAGE PIE	23
Isle of Arran cheddar, pickled red cabbage, kale (589kcal)	
THAI GREEN MONKFISH	22
Confit tomato, fragrant rice (380kcal)	
CONFIT DUCK LEG	19
New potatoes, pak choi, oriental jus (328kcal)	
CIDER BATTERED HADDOCK	19
Chunky chips, caperberry mayonnaise, mushy peas, lemon (894kcal)	
CHICKEN MILANESE	21
Caponata, fine beans, vine tomatoes, green sauce (592kcal)	
SALADS	
ENDIVE SALAD	13.5
Candy walnuts, Shropshire blue, pickled pear, walnut dressing (380kcal)	
CLASSIC CAESAR	13.5
Soft egg, anchovies (530kcal)	
+ Add roasted chicken breast	18
GREEK SALAD	15
Plant-based feta, marinated olives (444kcal)	
DESSERTS	
STICKY TOFFEE PUDDING	8.5
Candy walnuts, vanilla ice cream (1232kcal)	
CINNAMON PANNA COTTA	8.5
Macerated strawberries, pistachio nuts (1167kcal)	
CHOCOLATE PAVE	8.5
Sea salt butterscotch, vanilla ice cream, honeycomb (1030kcal)	
BLUEBERRY MESS	8.5
Griottine cherries, pistachio ice cream, roasted almonds (678kcal)	
SELECTION OF ARRAN DAIRY ICE CREAM	7.5
(900kcal)	

FROM THE GRILL	
All our steaks are 30-day matured grass-fed Scottish beef.	
280GM RIBEYE STEAK	37
(847kcal)	
Served with rosemary vine tomato, Koffman hand-cut chips, flat-cap mushroom	
240GM SIRLOIN STEAK	33
(745kcal)	
Served with rosemary vine tomato, Koffman hand-cut chips, flat-cap mushroom	
FLAT IRON STEAK	21
(680kcal)	
Peppercorn sauce, Koffman chips, watercress	
ABERDEEN ANGUS BURGER	18
Red onion chutney, beef tomato, lettuce, brioche bun, slaw, house fries (616kcal)	
+Add Smoked bacon	2
(66 kcal)	
+Add Cheddar cheese	2
(104 kcal)	
PLANT-BASED BURGER	16
Applewood cheese, brioche bun, beef tomato, lettuce, beetroot relish, house fries (593 kcal)	

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%.