



# SALT & SAGE

BISTRO

## NIBBLES & STARTERS

### Antipasto Platter £13.95

A generous selection of salami, prosciutto and mortadella, served alongside marinated olives, mozzarella balls, sundried tomatoes, honey figs and stuffed peppers. Served with freshly baked bread and artisan crackers.

### Antipasto Platter (V) £5.95

Marinated olives and mozzarella balls, sundried tomato honey figs, stuffed peppers. Served with freshly baked bread and artisan crackers.

### Baked Camembert (V) £8.95

Whole Camembert oven-baked with garlic and sage, served with toasted bread, cucumber, radish and sweet peppers.

## MAINS

All our main dishes will be served with a choice of potato and 2 veg options.

### Sage Butter Pork Chop £17.95

Oven-roasted pork chop with a sage butter glaze, served over salt-baked celeriac and finished with a creamy wholegrain mustard pan sauce.

### Roast Chicken (Sharer - Max 4 People) £38.95

Wood fired whole chicken, served with all house sides and finished with rich homemade chicken gravy.

### Roast Chicken Breast (Individual) £14.95

Succulent chicken breast roasted on the crown.

### Ribeye Steak £18.95

Cooked to your liking.

### Sirloin Steak £15.95

Cooked to your liking.

### Pan-Roasted Cod Loin £17.95

Succulent cod loin, pan-roasted to perfection, finished with a delicate herb crust and accompanied by a vibrant, house-made tomato salsa.

### House Fishcake £13.95

A golden pan-seared fishcake made with flaky white fish, herbs, and potato, served with a lemon-dill crème fraiche and a crisp salad garnish.

### Vegetarian Lasagne (Ve, GF) £13.95

Homemade and oven-finished, served in a rich tomato sauce with wedges and side salad.

## FLATBREADS

### Margherita Flatbread (GF) £9.95

A gluten-free classic topped with house tomato sauce, mozzarella and fresh basil.

### Spicy Chicken Flatbread £12.95

Topped with grilled chicken, red onion, jalapeños, mozzarella and chilli honey drizzle.

### Mediterranean Veg Flatbread (V) £9.95

Loaded with roasted peppers, courgette, red onion, olives, feta and a drizzle of pesto.

## SIDES

### Bistro Wedges £2.95

House-seasoned potato wedges baked in our open oven with our signature Salt & Sage blend. (Upgrade and add lardons, crispy onions & sour cream - £4.25)

### Stuffed Jacket Potatoes £3.95

Filled with creamy cheese and cracked black pepper, oven-baked until golden.

### House Salad £3.50

A vibrant mix of seasonal leaves, cherry tomatoes, cucumber ribbons, radish and pickled red onion, dressed in a light vinaigrette. (Add grilled chicken and your choice of house sauces - £3.95.)

### Vegetables Choices £2.95

- Sprouting broccoli.
- Green beans with tomato.
- Crushed peas with chilli and mint.
- Glazed savoy cabbage.
- Corn on the cob.

## BURGERS

### Bistro Smash Burger £14.95

Two freshly made beef patties with our house salad, pickles, cheese, and mustard mayo in a toasted potato bun.

### Mushroom & Halloumi Burger (V) £12.95

Grilled mushroom and halloumi stack with house salad and a drizzle of hot chilli honey, with wedges and side salad.

If you have any dietary requirements or allergies, please speak to a member of our team before placing your order—we're always happy to help.



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## DESSERTS

### Profiteroles

Choux pastry filled with smooth vanilla cream, topped with rich dark chocolate sauce & a dusting of icing sugar.

### Cheese Board £7.95

A curated selection of artisan cheeses served with chutney, grapes, honey-glazed nuts and a variety of crackers and baked breads.

### Lemon Tart £6.95

Zesty and refreshing with a buttery shortcrust pastry, served with a dollop of whipped crème fraîche and a hint of candied lemon zest.

### Strawberry Cheesecake £6.95

Creamy vanilla cheesecake on a biscuit crumb base, topped with a vibrant strawberry compote & fresh mint.

### Creme Brulee Cheesecake Tart £6.95

Cheesecake meets crème brûlée in this rich tart with a caramelised sugar crown.

### Ice Cream £4.95

A trio of house ice creams – flavours change weekly. Ask your server for today's selection.

## SPIRITS

	25ml	50ml
Grey Goose (Vodka)	£4.50	£8.50
Malibu	£4.25	£7.50
Glenfiddich	£5.50	£8.50
Baileys	-	£8.00
Kraken Rum	£4.50	£8.00
Jack Daniel's	£4.00	£7.00
Monkey Shoulder	£5.50	£8.00
Mermaid Gin	£4.50	£8.00
Havana Club 3 Años	£4.00	£7.25
Rémy Martin VSOP	£6.25	£11.00
Disaronno	£4.00	£7.00

## BOTTLED DRINKS

Corona	£5.25
Doom Bar	£5.20
Butcombe Bitter	£5.00
Old Mout Cider – Berries & Cherries	£5.00
Old Mout Cider – Kiwi & Lime	£5.00

## DRAUGHT DRINKS

	HALF	PINT
Guinness	£3.00	£5.80
Birra Moretti	£3.00	£5.80
Beavertown Neck Oil	£3.00	£5.80
Inch's Premium Cider	£2.80	£5.60

## SOFT DRINKS

Pepsi	£3.00
Pepsi Max	£2.80
R White's Lemonade	£2.80
Tango Orange	£2.80
J2O – Orange & Passionfruit	£2.60
J2O – Apple & Mango	£2.60
Fruit Shoot – Orange	£2.20
Fruit Shoot – Apple & Blackcurrant	£2.20
Cordial	£1.00
London Essence (200ml Serve)	£2.00
Still Water	£1.50
Sparkling Water	£1.50

## ALCOHOL-FREE

Heineken Zero	£4.00
Old Mout Berries & Cherries	£4.80

## DIETARY & ALLERGEN INFORMATION

We want everyone to feel welcome and safe when dining with us. If you have any dietary requirements or allergies, please speak to a member of our team before placing your order, we're always happy to help. Our dishes are freshly prepared in a kitchen where allergens, including nuts and gluten, are present. While we take care to reduce the risk of cross-contamination, we can't guarantee that any dish is completely allergen-free.

- Vegetarian options available
- Vegan options available
- Some dishes may contain nuts
- Fish and poultry may contain bones

Full allergen information is available on request. Please just ask! We do not operate a dedicated vegetarian, vegan, or allergen-free kitchen.