

STARTERS

Antipasto Platter (Sharer/2-4 People) £18.95
(Gluten, Dairy)

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

Confit Tomato & Burrata Bruschetta £9.95
(V) (Gluten, Dairy)

Slow-roasted tomatoes, burrata, basil and extra virgin olive oil.

Garlic & Chilli King Prawns £10.95
(Shellfish, Gluten, Dairy)

Sautéed in garlic butter with a touch of chilli, served with warm flatbread and lemon.

Vegan Skewers (VE) (Gluten-free) £9.95
Grilled vegan halloumi-style cheese, roasted red pepper and courgette, finished with herbs and olive oil.

BURGERS

(served with wedges)

Bistro Smash Burger (Gluten, Dairy) £15.95
Double smashed beef patties, melted cheese, pickles, house salad and chipotle mayo.

Pulled Pork Burger (Gluten, Dairy) £15.95
6oz beef patty topped with BBQ pulled pork, smoked cheddar and sweet chilli mayo.

Cajun Halloumi Burger (V) (Gluten-free) £16.95
Cajun-spiced halloumi, BBQ jackfruit, pickles and chipotle mayo.

Salt & Sage Burger (Gluten, Dairy) £20.95
Beef patty topped with butterflied chicken, BBQ pulled pork, slow-braised beef brisket, melted cheese and sage mayo.

MAINS

Salt & Sage 10oz Sirloin Steak (Dairy) £20.95
Stuffed field mushroom, Salt & Sage-seasoned potato pavé, chargrilled tenderstem broccoli and rich pan sauce.

Sage Butter Pork Loin (Dairy, Mustard) £18.95
Celeriac purée, buttered kale, pomme pavé, sage butter glaze and wholegrain mustard sauce.

Homemade Rich Beef Ragù Lasagne £18.95
(Gluten, Dairy)
Slow-cooked beef ragù, layered pasta and creamy béchamel, served with garlic flatbread and house salad.

Vegetable Lasagne £14.95
(VE) (Gluten-free)
Homemade and oven-finished, served in a rich tomato sauce with house salad and garlic flatbread.

Oven-Roasted Cod Loin (Fish, Nuts) £18.95
Romesco sauce, slow-cooked ratatouille and olive oil.

Creamy Vegetable Risotto (V) (Dairy) £16.95
Seasonal vegetables, arborio rice and parmesan, finished with fresh herbs.

FLATBREADS

Chorizo Flatbread (Gluten, Dairy) £14.95
Spiced chorizo, pickled pink onions, feta cheese and yoghurt dressing.

Roasted Butternut Squash & Kale Flatbread (VE) (Gluten) £12.95
Roasted butternut squash, kale, sage mushrooms and thyme.

Tahini Chicken Flatbread (Gluten, Sesame) £14.95
Tahini-marinated chicken, grilled courgette and aubergine.

SIDES

Beef Dripping Wedges (Gluten-free) £4.50

House Salad (VE) (Gluten-free) £4.25

Chargrilled Tenderstem Broccoli (VE) (Gluten-free) £4.95

Garlic Flatbread (V) (Gluten, Dairy) £4.50

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.



SALT & SAGE

BISTRO

DESSERTS

Classic Crème Brûlée (V) (Dairy)	£7.95
Eton Mess (V) (Dairy)	£7.95
Strawberry & White Chocolate Cheesecake (V) (Gluten, Dairy)	£7.95

SUNDAES — £8.50

Chocolate Brownie Sundae (V) (Gluten, Dairy)
Bubblelicious Sundae (V) (Dairy)
Mint Chocolate & Pistachio Sundae (V) (Dairy, Nuts)

SPIRITS

	25ml	50ml
Grey Goose (Vodka)	£4.50	£8.50
Malibu	£4.25	£7.50
Glenfiddich	£5.50	£8.50
Baileys	-	£8.00
V Spiced 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
Desperado	£5.25
Doom Bar	£5.20
Butcombe Bitter	£5.00
Old Mout Cider - Berries & Cherries	£5.00
Old Mout Cider - Kiwi & Lime	£5.00
Old Mout Cider - Raspberry & Pineapple	£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

Wine Menu Available

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
J2O - Apple & Raspberry	£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
Coca Cola	£3.20
Coke Zero	£3.00
Diet Coke	£3.10

ALCOHOL-FREE

Heineken Zero	£4.00
Old Mout Berries & Cherries	£4.80
Guinness 0.0	£0.00

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.