

## 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

<b>Classic Crème Brûlée</b> (V) (Dairy)	<b>£7.95</b>
<b>Eton Mess</b> (V) (Dairy)	<b>£7.95</b>
<b>Strawberry &amp; White Chocolate Cheesecake</b> (V) (Gluten, Dairy)	<b>£7.95</b>

## SUNDAES — £8.50

<b>Chocolate Brownie Sundae</b> (V) (Gluten, Dairy)
<b>Bubblelicious Sundae</b> (V) (Dairy)
<b>Mint Chocolate &amp; Pistachio Sundae</b> (V) (Dairy, Nuts)

## SPIRITS

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

## BOTTLED DRINKS

<b>Corona</b>	£5.25
<b>Desperado</b>	£5.25
<b>Doom Bar</b>	£5.20
<b>Butcombe Bitter</b>	£5.00
<b>Old Mout Cider - Berries &amp; Cherries</b>	£5.00
<b>Old Mout Cider - Kiwi &amp; Lime</b>	£5.00
<b>Old Mout Cider - Raspberry &amp; Pineapple</b>	£5.00

## DRAUGHT DRINKS

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

Wine Menu Available

## SOFT DRINKS

<b>Pepsi</b>	£3.00
<b>Pepsi Max</b>	£2.80
<b>R White's Lemonade</b>	£2.80
<b>Tango Orange</b>	£2.80
<b>J2O - Orange &amp; Passionfruit</b>	£2.60
<b>J2O - Apple &amp; Mango</b>	£2.60
<b>J2O - Apple &amp; Raspberry</b>	£2.60
<b>Fruit Shoot - Orange</b>	£2.20
<b>Fruit Shoot - Apple &amp; Blackcurrant</b>	£2.20
<b>Cordial</b>	£1.00
<b>London Essence</b> (200ml Serve)	£2.00
<b>Still Water</b>	£1.50
<b>Sparkling Water</b>	£1.50
<b>Coca Cola</b>	£3.20
<b>Coke Zero</b>	£3.00
<b>Diet Coke</b>	£3.10

## ALCOHOL-FREE

<b>Heineken Zero</b>	£4.00
<b>Old Mout Berries &amp; Cherries</b>	£4.80
<b>Guinness 0.0</b>	£4.20

## 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.