



Draught Beers & Ciders

	Half	Pint
Camden Pale 4%	3.75	6.5
Rattler 5.5%	3.25	6
Korev 4.8%	3.25	6
Corona 4.5%	3.75	6.5
San Miguel 5%	3.25	6
Harbour Artic Sky IPA 4%	3.75	6.5
Cornish Orchards Gold 4.5%	3.25	6
Guinness 4.1%	3.75	6.25

Bottled Low or 0%

San Miguel 0.0%	4.5
Becks Blue 0.0%	4.5
Rattler Cider 0.0%	4.5
Peroni Nastro Azzurro Gluten Free 5%	5

Spirits & Digestifs

Disaronno Amaretto	5
Baileys Irish Cream	4.5
Jägermeister	4.5
Luxardo Black Sambuca	4.5
Luxardo Sambuca	4.5
Tequila Rose	4.5

Vodka

Absolut Vanilla Vodka	4.5
Absolut Passionfruit Vodka	5
Belvedere Vodka	6
Grey Goose Vodka	6
Absolut Blue Vodka	5.5

Rum

Appleton Signature	6
Dead Mans Fingers Spiced	5
Dead Mans Fingers Coconut	4.5
Bacardi Carta Blanca Rum	4.5
Twin Fin Spiced Rum	4.25
Twin Fin Lychee & Coconut	5

Whiskey

Makers Mark Bourbon	5
Glenmorangie X Whisky	6
Monkey Shoulder Whisky	5

Gin

Tarquin's Dry Gin	5
Tarquin's Rhubarb & Raspberry Gin	5.5
Tarquin's Blood Orange Gin	5.5
Tarquin's Strawberry & Lime Gin	5.5
Tarquin's British Blackberry Gin	5.5
Tarquin's Raspberry & Mango Gin	5.5
Tarquin's Passionfruit & Peach Gin	5.5

Tequila

Jose Cuervo Especial Gold Tequila	5
Jose Cuervo Especial Silver Tequila	4.5

Drinks

Saltsheds. Bar & Bistro

Champagne, Prosecco & Sparkling

	125ml	Btl
Prosecco Spumante Divici, Veneto Italy Organic, Aromatic, Effervescent, Light	7	32
Chandon Garden Spritz, Mendoza Argentina Bittersweet, Juicy, Tangy, Botanical	9.5	50
Veuve Clicquot Yellow Label Brut, Champagne France Fruity, Crisp, Elegant, Toasty, Refined	16	90
Veuve Clicquot Rosé Brut, Champagne France Berry, Floral, Crisp, Creamy, Refreshing	18	100
Dom Pérignon Iconic, complex, citrus, brioche, elegant	275	

White

	175ml	250ml	Btl
Azabache Blanco, Rioja Spain Light, Fresh, Apple, Citrus	6.3	8.8	25
Soprano Pinot Grigio, Veneto Italy Crisp, Citrusy, White Pear, Soft	7	9.5	27
Don't Tell the Kiwis Sauvignon Blanc, Western Cape, South Africa Aromatic, Zesty, Green Fruits	7.7	11	30
Point West Alvarinho Chardonnay Lisbon, Portugal Melon, Vanilla, Citrus, Balanced, Lingering	7.8	9.5	27
Waddesdon Rothschild Collection Piquepoul Zippy citrus, white blossom, elegant finish	8.5	12.2	35
Petit Chablis, Domaine De La Motte Burgundy, France Stonefruit, minerality & citrus	11.5	16.5	46
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand Ripe Peach, Mango, Passion Fruit	14	20	58

Cocktails

Margarita Tequila, Triple Sec, Lime Juice	12
Espresso Martini Vanilla Vodka, Espresso & Kahula	12.5
Blackberry Mojito Fresh Muddled Blackberries & Mint, Spiced Rum, Lime Juice, topped with Soda	12.5
Mojito Fresh Muddled Mint, Spiced Rum, Lime Juice, topped with Soda	12
Crystal Bird Aged Caribbean White Rum, Pineapple Liqueur, Clarified Pineapple Juice, Dark Bar Amaro Blend, Citrus Oils, topped with Soda	11.5
Banana Mai Tai Banana Infused Spiced Rum, Nut-Free Orgeat, Tangerine & Lime Sherbet & Lime Essence	11
Meloni Sour Cucumber Gin, Japanese Melon Liqueur, Yuzu Extracts, Lime Essential Oils & Lime Sherbet	11

Spritzers

The Paloma Spritzer Connie Glaze Pink Grapefruit Vodka, Soda Water with Fresh Grapefruit & Rosemary	9
The Hugo Spritzer Connie Glaze Elderflower Vodka, Soda Water with Fresh Mint & Zesty Lime	9

Rose

	175ml	250ml	Btl
Island Fox Zinfandel Rosé California, USA Sweet, Fruity, Raspberries, Redcurrants, Melon	6.3	8.8	25
Laroma Pinot Grigio Rosato Sicily, Italy Delicate, Rose-Scented, Charming	7	9.5	27
Whispering Angel Provence, France Palest Pink, Redcurrant, Dried Flowers, Spice	12.2	17.5	48
Whispering Angel Rosé Magnum Provence, France Palest Pink, Redcurrant, Dried Flowers, Spice			85

Red

	175ml	250ml	Btl
Giorgio & Gianni Negroamaro Puglia, Italy Ripe, Round, Toasty, Black Fruits	6.3	8.8	25
Rivalry Shiraz, Coastal Region South Africa Rich, Full-Bodied Dark Fruit, Vanilla, Spice	6.3	8.8	25
Agustinos Merlot Reserva Central Valley, Chile Red Berries, Caramel, Coconut & Chocolate	8.2	11.2	32
Terrazas Reserva Malbec Mendoza, Argentina Full-Bodied, Sweet, Juicy Tannins, Fresh Berry Fruit	11	15.5	45
Hahn Pinot Noir California, USA Cherry, Strawberry, Cola, Spice, Long-Lasting	12.5	18	50
Chateau de Barbe Blanche St Emilion Barrel-aged, supple red fruits, silky			58

Wines

Blue Hawaiian Caribbean White Rum, Blue Curacao, Pineapple Juice, Coconut, Citrus Oils, with a hint of Absinthe	11.5
Passion Fruit Daiquiri Vanilla Infused White Rum, Passionfruit Liqueur, Passionfruit & Yuzu Cordial & Citrus	11.5
Pineapple Daiquiri Roasted Pineapple Infused 3 Yr Old Caribbean Rum, Pineapple & Lime Sherbet, Star Anise & Yuzu Essence	11
Lychee Collins Vodka, Lychee Juice, Orange Blossom, Lemon Essential Oils & Citrus, Twisted with Passionfruit Liqueur	11
Passionfruit Paloma El Jimador Blanco Tequila, Dark Bar Rose Liqueur, Passion Fruit & Yuzu Cordial	11.5
Spicy Margarita El Jimador Blanco Tequila, 5 Chilli Liqueur, Lime Sherbet, Lime Essential Oils, with a Mango twist	11

The Lemon Sherbet Spritzer Connie Glaze Lemon Sherbet Vodka, Soda Water with Lemon & Fresh Thyme	9
Aperol Spritz Aperol, Prosecco, Over Ice Topped Up with Soda Water	11
Pimms No 1 Pimms, Lemonade, Strawberries, Cucumber, Lemon & Mint	10



Softs, Teas, Coffees

Soft Drinks | Fruit Juices

Coca Cola Diet Coke Sprite	3.25
Red Bull	4.5
Organic Lemonade	4.25
Elderflower Pressé	4.2
Fevertree Tonic	3
Ginger Beer	3.5
Apple Orange Cranberry Tomato	4
Soda & Cordial (Lime Blackcurrant)	2
Sparkling and Still Water 750ml	4.5
Sparkling and Still Water 330ml	2.5
Jacks Kombucha	4.75
Original, Blackcurrant, Ginger, Lime & Mint, Masala Chai & Cream Soda	

Coffee

Americano	3.5
Latte	3.8
Flat White	3.6
Cappuccino	3.8
Espresso	3
Double Espresso	3.6
Macchiato	3.8
Mocha	3.8
Cortado	3.8
Extra shot	1.5
Decaf available	
Vanilla/Caramel Syrup	.5
Oat Milk	.5

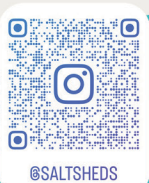
Teas

English Breakfast	3.2	Turmeric & Ginger	3.2
Decaf English Breakfast	3.2	Moroccan Mint	3.2
Earl Grey	3.2	Lemon Verbena	3.2

Chocolate

Hot Chocolate	4
Deluxe Hot Chocolate	5
Marshmallow & Cream	

Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites, and tree nuts in our kitchen and cannot, therefore, guarantee an allergen-free dish.



@SALTSHEDS

Incredible beach views!

WWW.SALTSHEDS.COM

