



Winter Menu

Saltsheds. Bar & Bistro

Starters

Crispy Chicken Wings Coated in a Spicy Gochujang Sauce 10

Baked Camembert with Red Onion Marmalade, Rosemary & Sea Salt Focaccia 12

Lightly Battered Calamari Tossed in Cracked Black Pepper & Lemon Aioli Drizzle 11

Soup of The Day Served with Toasted Sourdough 9

Mains

8oz Sirloin Steak

with Slow Roasted Tomato, Portobello Mushroom, Skin on Chips & a Fiery Peppercorn Sauce 31

Slow-Cooked Beef Brisket Pappardelle in a Rich Tomato & Red Wine Ragu 22

Panko Crusted Salmon Fishcakes

with Sweet Chilli & Kefir Lime Dipping Sauce & Skin on Chips 17

Wild Mushroom & Tarragon Tagliatelle

with Parmesan Shavings & Cream (Vegan Option Available) 17

Classic Crispy Breaded Chicken Caesar Salad

Topped with Smoked Bacon, Aged Parmesan, Sourdough Croutons, Baby Gem & Caesar Dressing 17

Pie of The Day (Veggie or Meat), Served with Creamy Mash & Seasonal Vegetables 16/18

Fish Goujon Sandwich, Tartare Sauce, Baby Gem Served in a Sourdough Roll 14

Burgers

All Burgers Served on Toasted Brioche Bun & Comes with Skin on Chips

Double Patty Beef Burger, Smoked Bacon, Emmental, Gherkin, Baby Gem, Tomato & Mayo 18

Buttermilk Chicken Burger, Smoked Bacon, Baby Gem, Tomato & Chipotle Mayo 17

Crispy Panko Halloumi Burger, Pickled Red Onion, Baby Gem, Tomato & Hot Honey Mayo 17

Sides

Tenderstem Broccoli 8

Sea Salt French Fries 5

Chorizo Potatoes 8

Rocket & Parmesan Salad 7

Kids Menu

ALL 8

Margherita Pizza

Chicken Goujons & Fries

Cheeseburger & Fries

Fish Fingers & Fries



Pizza

Classic Margherita

Basil & Mozzarella 14

BBQ Chicken

Shredded Chipotle Chicken, Red Drop Peppers, Mozzarella 16

Pepperoni

Pepperoni, Mozzarella 15

Spicy

Nduja, Salami, Mozzarella, Rocket, Parmesan 17

Hawaiian

Ham, Pineapple, Mozzarella 15

Desserts

Sticky Toffee Pudding

Glazed with Toffee Sauce Served
with a Crème Anglaise 10

Saltsheds Cheesecake

10

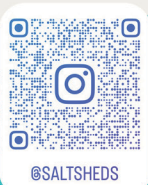
Apple & Blackberry Crumble

Served with
Vanilla Pod Ice Cream 10

Selection of Ice Creams & Sorbets

2.5 Per Scoop

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.



Incredible beach views!

WWW.SALTSHEDS.COM

