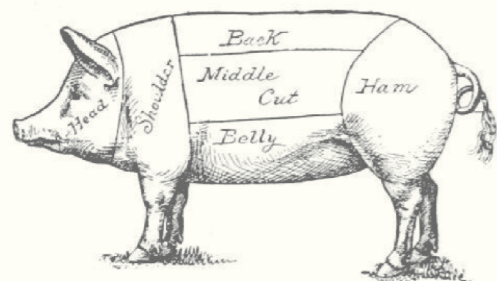


**PINTXOS**

Sweet pickled Guindillas chillies	£3.50
Gordal olives, virgin oil, sea salt	£3.95
Salted roasted valencian almonds (n)	£3.50
Toast with tomato	£2.95
(add manchego for 50p)	
Jamon croquettes	£2.00 each
Chorizo pintxos, avocado lime purée	£2.95
Whipped goats cheese pintxos, honey & walnuts (n)	£2.95
Serrano jamon pintxos, manchego cheese, Guindillas chillies	£2.95

**CHARCUTERIA**

Monroyo Serrano jamon, chorizo and salchichón	£9.95
Board of Monroyo Serrano jamon with Manchego shavings	£8.50
<b>ACORN FED IBERICO SELECTION</b>	
Iberico chorizo	£7.00
Hand carved shoulder, salchichón, chorizo	£13.50
<b>Acorn fed Iberico D.O.P Bellota ham</b>	
Hand carved	half £9.00 full £17.00



**MEAT**

Crisp pork belly, black pudding white bean puree, px onions, red wine jus	£7.95
Fillet of beef, fondant potato, oyster mushroom, jus	£10.95
Chorizo sausage, fried egg, Patatas a lo Pobre	£6.95
Sautéed baby chorizo with honey	£5.95
Slow cooked duck leg, white beans, chorizo & spinach	£9.95
Smoked paprika chicken wings, chilli jam	£6.95

**FISH**

Sizzling prawns cooked in garlic, chilli, olive oil	£7.95
Malaga fried fish - crisp fried calamari, courgette, tiger prawns, red mullet, aioli	£8.50
Roasted hake, white bean puree, buttered leeks, artichoke crisps, jus	£8.95
Slow cooked octopus, shallot, caper, mint dressing	£7.95
Pan fried sea bass, piquillo piperade, saffron orange & tarragon aioli	£7.95
Grilled king scallop served in the shell with roasted garlic butter & parsley	£5.95 each

**VEGETABLES**

Potato tortilla served with aioli	£5.95
Fried bravas potatoes, chunky tomato sauce, aioli	£5.50
Pan fried padron peppers, maldon salt	£5.95
Salt House hummus, sweet & sour onions, toasted pine nuts, herb salsa, crostini (n)	£6.50
Deep fried Monte Enebro goats cheese, chilli jam, apple salad	£8.50
Chicory & pear salad, goats cheese mousse, mustard & walnut dressing (n)	£5.95
Aged gran reserva carnaroli risotto, butternut squash, spinach, perl las, aged parmesan	£6.50

**PUDDINGS**

Chocolate brownie, peanut cream, salted dulce de leche (n)	£6.50
Buttermilk panna cotta, caramel apple, blackberries, crumble	£5.95
Selection of Cheshire farm ice cream	£5.50
Sticky toffee pudding, PX toffee sauce, vanilla ice cream	£5.95
Churros with cinnamon sugar & chocolate dipping pot (n)	£5.95
Cheese plate - selection of Spanish cheese with quince jam & crackers	£6.95
Floralis Moscatel	75ml glass £4.50
Niepoort Tawny Port	50ml glass £4.00

**COCKTAILS**

	Jug	Glass
Red Sangria	£16.95	£6.50
White Sangria	£16.95	£6.50
Rose Sangria	£16.95	£6.50
White Cava Sangria		£7.00
Rose Cava Sangria		£7.00
<b>Black Forest Bellini (n)</b>		£8.00
Bramble gin, crème de mure, black forest syrup, cava		
<b>Prickly Pear</b>		£8.50
Vodka, manzanilla sherry, pear syrup, lemon, sugar, cava		
<b>Cranberry Margarita</b>		£8.50
Tequila, triple sec, cranberry syrup, lime, salt rim		
<b>Maple Bourbon Sour</b>		£8.75
Bourbon, maple syrup, lemon juice, foam		
<b>Bramble Swizzle</b>		£8.50
Gin, crème de mure, lemon, gomme, soda		
<b>Sherry Old Fashioned</b>		£8.75
Amontillado, bourbon, brown sugar syrup, orange		
<b>Brandy Snap</b>		£8.50
Torres 10, Baileys, Kraken, milk, cream		
<b>Pineapple Ginger Daiquiri</b>		£8.50
Havana 7, ginger liqueur, pineapple juice, lime		
<b>Apple Strudel Mojito</b>		£8.75
Zubrowka vodka, cinnamon syrup, apple juice, lime, mint, ginger beer		
<b>Non-Alcoholic Cocktails</b>		
<b>Pineapple Basil No-Jito</b>		£4.50
Pineapple juice, lime, sugar, basil, soda		
<b>Cran-Apple Fizz</b>		£4.50
Cranberry, apple juice, lemon, ginger beer		

**CAVA CELLAR**

	175ml	Bottle
Rondel Brut	£6.75	£25.95
Castellblanc Semi Seco	£6.75	£26.95
Castellblanc Rosado	£6.75	£26.95
Pago De Tharsys Rosado		£35.95
Mas Sardana Brut Nature		£39.95

(n) - Contains nuts

A discretionary 10% gratuity will be charged to parties of 8 or more. Our staff receive all tips you may choose to leave.

A discretionary 50p will be charged for tap water, all of which is split & donated to The Owen McViegh Foundation & The Fans Supporting Foodbanks

PLEASE NOTE THAT NOT ALL OF OUR INGREDIENTS ARE LISTED.  
IF YOU HAVE ANY DIETARY OR ALLERGY REQUIREMENTS, PLEASE TELL A MEMBER OF STAFF WHO WILL PROVIDE YOU WITH INFORMATION REGARDING OUR DISHES AND DRINKS

# SALT HOUSE

CHARCUTERIA & TAPAS BAR

## GIN BAR

Bombay Sapphire (n)	Hampshire	£4.00
Peurto de Indias	Spain	£4.00
Whitley Neill Quince	Liverpool	£4.00
Larios 12	Spain	£4.00
Hendricks	Scotland	£4.00
Makar Mulberry	Scotland	£4.00
Gin Mare	Spain	£4.30
Boe Violet	Scotland	£4.30
Santamania Barrel Aged (n)	Spain	£4.30
Liverpool Gin		
Valencian Orange	Liverpool	£4.50
Palma Gin	Mallorca	£4.50
Franklin & Sons Tonic 150ml		£1.95

## SHERRY BAR

<b>Bodega Baron 'Micaela'</b>	75ml	£4.00
Fino		
<b>Fernando de Castillo</b>	(37.5cl) Bottle	£16.50
Manzanilla 'Classic'		
<b>Bodegas Baron "Xixarito"</b>	75ml	£4.50
Manzanilla Pasada En Rama		
<b>Fernando de Castillo</b>	75ml	£4.75
Amontillado		
<b>Fernando de Castillo</b>	75ml	£4.75
Oloroso		
<b>Fernando de Castillo</b>	75ml	£4.75
Cream sherry - Oloroso/Pedro Ximinez		
<b>Bodega Baron 'Micaela'</b>		
Pedro Ximinez	50ml	£4.25
<b>Fernando de Castillo</b>		
Pedro Ximinez	50ml	£7.50
'Antique'		

## WHITE WINES

	175ml	Bottle
<b>Rame</b>	£5.45	£20.95
Campo de Borja, Spain		
Macabeo		
<b>Acantus</b>	£5.45	£21.95
Castilla-La Mancha, Spain		
Sauvignon Blanc		
<b>Panuelo</b>	£5.65	£22.95
Castilla y Leon, Spain		
Airen		
<b>Lopez de Haro</b>	£5.75	£23.95
Rioja, Spain		
Macabeo		
<b>Castillo de Eneriz</b>	£6.00	£24.95
Navarra, Spain		
Chardonnay		
<b>Gran Fabian</b>	£6.25	£25.95
Rías Baixas, Spain		
Albariño		
<b>Torres Vina Esmeralda</b>		£26.95
Catalunya, Spain		
Moscatel, Gewurtztraminer		
<b>K-Naia</b>		£27.95
Rueda, Spain		
Verdejo, Sauvignon Blanc		
<b>Viña Real ~ Fume</b>		£28.95
Rioja, Spain		
Viura		
<b>Ca N'Estruc</b>		£29.95
Catalunya, Spain		
Xarel-lo		
<b>Nora</b>		£31.95
Rías Baixas, Spain		
Albariño		
<b>Luna Beberide</b>		£32.95
Bierzo, Spain		
Godello		

## RED WINES

	175ml	Bottle
<b>Rame</b>	£5.45	£20.95
Campo de Borja, Spain		
Garnacha		
<b>El Ninot de Papier</b>	£5.45	£21.95
Valencia, Spain		
Garnacha, Shiraz, Monastrell		
<b>Pedrera</b>	£5.65	£22.95
Jumilla, Spain		
Monastrell		
<b>Lopez de Haro</b>	£5.75	£23.95
Rioja, Spain		
Tempranillo		
<b>Guelbenzu 'Vierlas'</b>	£6.50	£25.95
Ribera del Queilles, Spain		
Merlot, Shiraz		
<b>Pasion de Bobal</b>		£27.95
Utiel Requena, Spain		
Bobal		
<b>Pinna Fidelis</b>		£29.95
Ribera del Duero, Spain		
Tempranillo		
<b>Viña Real ~ Crianza</b>		£31.95
Rioja, Spain		
Tempranillo		
<b>Altolandon 'Mil Historias</b>		£32.95
Manchuela, Spain		
Malbec		
<b>Vina Pomal ~ Reserva</b>		£34.95
Rioja, Spain		
Tempranillo		
<b>Castrillo de Duero</b>		£39.95
Ribera del Duero, Spain		
Tempranillo		
<b>Ardiles</b>		£41.95
Priorat, Spain		
Garnacha, Carignan, Cab Sauv, Merlot		
<b>La Alta Rioja 'Vina Ardanza'</b>		
<b>Seleccion Especial</b>		£54.95
<b>Reserva 2010</b>		
Rioja, Spain		
Tempranillo, Garnacha		

## ROSE WINES

	Bottle	175ml
<b>Espeto Rosado</b>	£21.95	£5.45
Valencia, Spain		
Bobal		
<b>Lopez de Haro</b>	£23.95	£5.75
Rioja, Spain		
Garnacha, Tempranillo		

## BEER & CIDER

<b>Draught</b>	Pint	1/2 Pint
Estrella Damm 4.6%	£5.25	£2.65
Victoria 4.8%	£5.50	£2.85
<b>Bottles/Cans</b>		<b>330ml</b>
FreeDamm, Spain, 0.0%		£3.25
Mahou, Spain 5.1%		£4.00
Corona Extra, Mexico 4.5%		£4.50
Peroni Red Label, Italy 4.7%		£4.00
Estrella Daura Gluten Free 5.4%		£4.80
Alhambra Reserva, Spain 6.4%		£4.90
Pacifico Clara, Mexico 4.5%		£4.90
Mayador Apple Cider, Spain 4.5%		£4.40

## SOFT DRINKS

Coke/Diet Coke 330ml Btl	£2.80
Limonata 330ml Can	£2.70
Old Jamaican Ginger Beer 330ml Can	£2.50
Bottlegreen Sparkling Apple 275ml	£2.70
Franklin & Sons:	
Dandelion & Burdock	£2.90
Cherry & Plum	£2.90

**DIGESTIFS - SPIRITS - MIXERS**  
**LIQUEURS - COFFEE - TEA**  
**PLEASE ASK FOR FULL SELECTION**

Wines by the glass are also available in a 125ml measure