

**PARA PICAR**

Sweet pickled Guindillas chillies	£3.95
Gordal olives, virgin oil, sea salt	£4.95
Crusty bread with olive oil & PX vinegar or aioli	£4.95
Toast with tomato	£5.25



**CHARCUTERIA**

Monroyo Serrano jamon, chorizo and salchichón	£11.95
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**SALT HOUSE DELI SELECTION**

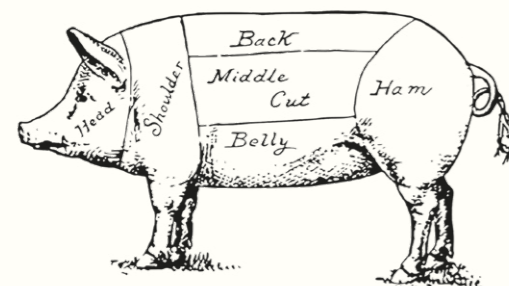
Monroyo Serrano jamon, chorizo, salchichon, guindillas chillies, Gordal olives, crostini	£19.95
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**ACORN FED IBERICO SELECTION**

Iberico chorizo	£8.95
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Hand carved shoulder, salchichón, chorizo	£15.00
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<b>Acorn fed Iberico D.O.P Bellota ham</b>	
Hand carved	half £10.00 full £19.00



**MEAT**

Chargrilled 4oz fillet steak, crispy king prawns, straw fries, mojo rojo	£18.95
Chargrilled lamb rump (served pink), rich lamb jus	£19.50
Meatballs in a spiced tomato & veal jus, crispy shallots	£8.95
Smoked paprika chicken skewers, honey chilli glaze, romesco (n)	£8.95

**VEGETABLES**

Sautéed wild mushroom risotto	£9.50
Fried bravas potatoes, chunky tomato sauce, aioli	£7.50
Pan fried padron peppers, maldon salt	£6.95
Tenderstem broccoli, herb & black olive dressing, romesco (n)	£8.95
House salad, butter pickles, salted shallots, tomato, herb mustard dressing	£6.95
Potato tortilla served with aioli	£6.50

**FISH**

Sizzling prawns cooked in garlic, chilli, olive oil	£11.50
Malaga fried fish - crisp fried calamari, courgette, king prawns, cod, aioli	£10.50
Grilled king scallop served in the shell with roasted garlic oil & parsley	£7.95 ea

**DESSERTS**

Selection of sorbets	£5.95
Vegan vanilla ice cream, hazelnut liqueur, Espresso, sugared almonds (n)	£8.50
<b>Floralis Moscatel</b>	<b>75ml glass £4.50</b>
<b>Pedro Ximenez</b>	<b>50ml glass £4.75</b>
<b>Niepoort Tawny Port</b>	<b>50ml glass £4.00</b>

**BEER & CIDER**

Draught	Pint	1/2 pint
Estrella Damm 4.6%	£6.25	£3.15
Victoria Malaga 4.8%	£6.25	£3.15
<b>Bottles/Cans</b>		<b>330ml</b>
FreeDamm, Spain, 0.0%		£5.00
Mahou, Spain 5.1%		£5.00
Corona Extra, Mexico 4.5%		£5.00
Peroni Red Label, Italy 4.7%		£5.00
Estrella Daura Gluten Free 5.4%		£5.00
Alhambra Reserva, Spain 6.4%		£5.95
San Miguel, Spain 5%		£5.00
Mayador Apple Cider, Spain 4.5%		£5.00
Meantime Anytime IPA, UK 4.7%		£5.50

**COCKTAILS**

	Jug	Glass
Red Sangria	£19.95	£7.50
White Sangria	£19.95	£7.50
Rose Sangria	£19.95	£7.50
<b>Salt House Spritz</b>		£10.00
Aperol, Sauvignon Blanc, rosé cava		
<b>Passion Fruit Sour</b>		£10.50
Passoa, brandy, lemon, sugar, egg white		
<b>Bakewell Daiquiri</b>		£10.50
Havana 3, Amaretto, cherry syrup, honey, lime		
<b>Aperol Margarita</b>		£10.50
Tequila, Aperol, lime juice, orange juice		
<b>Basque Brawler</b>		£14.50
Laphroaig, Patxaran, PX Sherry, chocolate bitters, scorched rosemary		
<b>The Amaretto Cola</b>		£10.50
Amaretto, Maraschino cherry, honey, cola, lemon, cocktail cherry		
<b>Grape Vine</b>		£10.50
Gin, rose syrup, elderflower, lemon juice, grapes		

(n) - Contains nuts

A discretionary 10% gratuity is added to all bills. Our staff receive all tips you may choose to leave.

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

CHURCH HOUSE 1 HANOVER STREET LIVERPOOL L1 3DN TEL: 0151 706 0092

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings the supplier has provided.



# SALT HOUSE

CHARCUTERIA & TAPAS BAR



## WHITE WINES

	175ml	Bottle
<b>Monte Clavijo Rioja Blanco</b> <i>Viura, Spain</i> Crisp, citrus, peach flavours, hint of fresh white flowers. Staff favourite.	£7.35	£27.95
<b>Marchesi Ervani Pinot Grigio</b> <i>Pinot Grigio, Italy</i> Aromas of green apple, pear and melon, dry with citrus fruit.	£6.70	£26.95
<b>Mamaku Sauvignon Blanc</b> <i>Sauvignon Blanc, Marlborough</i> Bright and refreshing. Aromas of apple, pear and gooseberries.	£8.40	£34.95
<b>Conde Villar Vinho Verde Branco</b> <i>Loureiro, Portugal</i> Tropical aromas of pineapple and mango, floral notes. Soft minerality, well-balanced.	£6.80	£27.95
<b>Tierra Unoaked Chardonnay</b> <i>Chardonnay, Chile</i> Citrus fruit flavours and lively crisp acidity.	£7.40	£28.95
<b>Pulpo Albarino</b> <i>Albarino, Spain</i> Unoaked, hints of apple. Aromas of white flowers, peach, apricot lovely intensity saline minerality.	£9.60	£41.95
<b>K-Naia</b> <i>Verdejo, Sauvignon Blanc, Spain</i> Tropical fruits, light herbaceous characters.	£32.95	
<b>Tolendana Gavi di Gavi</b> <i>Cortese, Italy</i> Unoaked, fresh and minerally, green apple aromas, a classic dry white.	£38.95	
<b>Otanon Rioja Blanc, DOCa</b> <i>Viura, Spain</i> Barrel aged, aromas of pear, jasmine and tropical notes. Flavours vanilla oak, pineapple, crisp lemon and brioche.	£32.95	
<b>Virgen de Galir Maruxa</b> <i>Godello, Spain</i> Intense fruit and heaps of minerality. Balanced, fresh and persistent palate.	£38.95	

## CELLAR SELECTION

**La Marimorena, Albariño Rías Baixas,** £54.95  
*Casa Rojo*  
*Albariño, Spain*  
Unoaked and lee aged, herbaceous aromas, scents of citrus and clean notes of apple and pear, fresh and fruity in the mouth.

## SPARKLING & CAVA

	125ml	Bottle
<b>Galanti Spumante Rosato</b> <i>Merlot, Italy</i> Light rosé, raspberry and strawberry flavours.	£6.25	£27.95
<b>Castellblanc Brut Cava</b> <i>Macabeo, Spain</i> Made in the traditional method. Refreshingly dry, with citrus aromas.	£6.50	£30.95
<b>Roger Goulart Coral Rose Cava</b> <i>Garnacha, Pinot Noir, Spain</i> An attractive pale colour and delicious crisp, fresh palate. Brimming with soft summer fruit flavours & a silky, balanced finish.	£45.95	
<b>Roger Goulart Cava Gran Reserva</b> <i>Chardonnay, Xarel-lo, Macabeo, Parellada, Spain</i> Clean, bright fruits. Toasted creamy hints of pastry. Elegant bouquet, delicate notes of creaminess.	£45.95	

## ENGLISH SPARKLING

	Bottle
<b>Roebuck Estates, Classic Curveé</b> <i>Chardonnay, Pinto Noir, Sussex</i> Delicate bubbles and a silky texture on the palate lead to a long, beautifully balanced finish.	£64.95

## GIN BAR

<b>Beefeater</b>	London	£4.50
<b>Puerto de Indias Strawberry</b>	Spain	£4.75
<b>Whitley Neill Raspberry</b>	Liverpool	£4.75
<b>Larios 12</b>	Spain	£4.75
<b>Hendricks</b>	Scotland	£5.00
<b>Gin Mare</b>	Spain	£4.75
<b>Tanqueray Paradiso</b>	London	£4.75
<b>Whitley Neill Rhubarb &amp; Ginger</b>	Liverpool	£4.75
<b>Valencian Orange</b>	Liverpool	£5.00
<b>Palma Gin</b>	Mallorca	£4.75
<b>Franklin &amp; Sons Tonic</b>	150ml	£2.10

## ROSE WINES

	175ml	Bottle
<b>El Veleró</b> <i>Tempranillo, Garnacha Rosado, Spain</i> Lively strawberry flavours and delicate summer fruit notes.	£6.50	£25.95
<b>Vivanco Rioja Rosado</b> <i>Garnacha Rosado, Tempranillo, Spain</i> Aromas of strawberry, jasmine and roses.	£7.30	£29.95

## SHERRY BAR

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

## SOFT DRINKS

<b>Coke/Diet Coke</b>	330ml can	£3.25
<b>Sprite Zero</b>	330ml can	£3.25
<b>Limonata</b>	330ml can	£3.25
<b>Old Jamaican Ginger Beer</b>	330ml can	£3.50
<b>Bottlegreen Sparkling Apple</b>	275ml	£4.00
<b>Franklin &amp; Sons Dandelion &amp; Burdock</b>		£4.00
<b>Franklin &amp; Sons Rhubarb Lemonade</b>		£4.00
<b>NON ALCOHOLIC COCKTAILS</b>		
<b>Mango-jito</b> Mango Purée, gomme, lime, mint, soda		£4.75
<b>Peach Iced Tea</b> Peach syrup, English breakfast tea, lemon, gomme / honey		£4.50
<b>Fresh Lemonade</b> Lemons, sugar, soda		£4.50

## DIGESTIFS - SPIRITS - MIXERS LIQUEURS - COFFEE - TEA

PLEASE ASK FOR FULL SELECTION

A discretionary 10% gratuity is added to all bills. A discretionary 50p tap water charge will be added to your bill. All proceeds are split between The Owen McVeigh Foundation (Charity registration number 1167794) and PCPCoffee (supporting the homeless in Liverpool) (Charity registration number 1181449).

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

## RED WINES

	175ml	Bottle
<b>Castillo Clavijo, Rioja</b> <i>Tempranillo, Spain</i> Juicy, raspberry, strawberry and red cherry fruit flavours.	£7.35	£27.95
<b>El Ninot de Papier</b> <i>Garnacha, Shiraz, Monastrell, Spain</i> Aromas of ripe black fruits with a hint of spice. Bright and juicy.	£6.50	£25.95
<b>Alamos Malbec</b> <i>Malbec, Argentina</i> Intense full Malbec, dark berry fruits, vanilla and cloves.	£7.50	£29.95
<b>Mar y Luna</b> <i>Garnacha Tintorera, Spain</i> An intense cherry red, unoaked wine a perfume of red fruits roasted ripe plums, black pepper and herbs.	£8.20	£32.95
<b>Damana 5 Tinto Ribera del Duero</b> <i>Tempranillo, Spain</i> Rich, medium-bodied red, aromas and flavours of blackberries, black cherries, creamy notes of vanilla.	£8.40	£33.95
<b>Vivanco Rioja Crianza</b> <i>Tempranillo, Spain</i> Aromas and flavours of violets and red fruits, hint of vanilla spice. Toasty finish is long and elegant.		£36.95
<b>Pasion de Bobal</b> <i>Bobal, Spain</i> An intense nose, ripe blackberry, plum and sweet vanilla. Toasted oak, smooth tannins and lifted finish.		£39.95
<b>Rippa Dorii Salomon</b> <i>Tinta del Pais, Spain</i> Intense aromas, ripe black fruit, black olive, lightly floral. Spanish oak with a long finish.		£48.95
<b>Acustic Cellars Ritme Priorat Tinto</b> <i>Carignan, Spain</i> Wild berries, fruits, tobacco and smoke. Palate is incredibly complex, full of blackcurrant, mulberry and elderberry with a long mineral finish.		£49.95
<b>Lindes de Remelluri, Viñedos de San Vicente</b> <i>Tempranillo, Graciano, Garnacha</i> Open and expressive with dark red and black fruits, some minerality.		£65.95

## CELLAR SELECTION

**Jose Zuccardi Malbec, Mendoza** £69.95  
*Malbec, Argentina*  
Inky aromas of black fruits and balsamic vinegar. Edgy and bouncy, high acidity. Plum and wildberry flavours, long and tight finish