

BOOK  
ONLINE

www.salthousetapas.co.uk

# SALT HOUSE

CHARCUTERIA & TAPAS BAR

OPEN DAILY  
MON-SUN  
FROM 12pm

## PARA PICAR

Sweet pickled Guindillas chillies	£3.95
Gordal olives, virgin oil, sea salt	£4.95
Crusty bread with olive oil & balsamic vinegar or aioli	£4.95
Toast with tomato (add manchego for 50p)	£5.25
Sautéed baby chorizo with honey	£6.95
Chicharones - Crispy spiced pork belly pieces, lemon, aioli	£3.95
Crispy cod cheeks, smoked paprika aioli	£6.95

### CROQUETTES

Jamon	£3.50 each
Spinach & goats cheese	£3.50 each

## CHARCUTERIA

Monroyo Serrano jamon, chorizo and salchichón £11.95

Board of Monroyo Serrano jamon with Manchego shavings £11.95

### SALT HOUSE DELI SELECTION

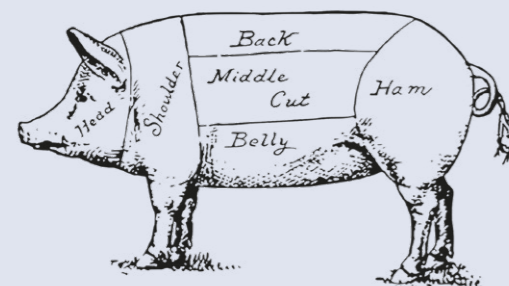
Monroyo Serrano jamon, chorizo, salchichon, Manchego slices, guindillas chillies, Gordal olives, crostini £19.95

### ACORN FED IBERICO SELECTION

Iberico chorizo £8.95

Hand carved shoulder, salchichón, chorizo £15.00

Acorn fed Iberico D.O.P Bellota ham  
Hand carved half £10.00 full £19.00



www.salthousetapas.co.uk

## MEAT

Chargrilled 4oz fillet steak, crispy king prawns, straw fries, mojo rojo	£18.95
Chargrilled lamb rump (served pink), rich lamb jus, gremolata	£19.50
Crisp pork belly, Stornoway black pudding, PX caramelised onions, mojo verde, jus	£10.50
Chorizo sausage, fried egg, patatas a lo pobre	£8.95
Meatballs in a spiced tomato & veal jus, crispy shallots, manchego	£8.95
Smoked paprika chicken skewers, honey chilli glaze, romesco (n)	£8.95
Chorizo, king prawn & saffron risotto	£16.95

## VEGETABLES

Sautéed wild mushroom & porcini purée risotto	£9.50
Fried bravas potatoes, chunky tomato sauce, aioli	£7.50
Pan fried padron peppers, maldon salt	£6.95
Deep fried Monte Enebro goats cheese, apple & honey salad, crostini	£9.50
Tenderstem broccoli, herb & black olive dressing, ajo blanco (n)	£8.95
House salad, butter pickles, salted shallots, tomato, herb mustard dressing	£6.95
Potato tortilla served with aioli	£6.50

## FISH

King prawns cooked in garlic, chilli, olive oil	£11.50
Malaga fried fish - crisp fried calamari, courgette, king prawns, cod, aioli	£10.50
Pan roasted cod, pea & mint purée, garlic, lemon, caper & paprika butter	£10.50
Pan seared seabass fillet, chargrilled courgettes, white bean purée & salthouse salsa	£10.50
Grilled king scallop served in the shell with roasted garlic butter & parsley	£7.95 ea
Hot smoked salmon Caesar salad, baby gem, croutes, Caesar dressing & manchego	£7.95

## DESSERTS

Chocolate Basque cheesecake, PX cream	£7.95
Sticky toffee pudding, PX caramel sauce, honeycomb ice cream	£7.95
Santiago tart, orange blossom caramel, vanilla bean ice cream	£7.50
Churros with cinnamon sugar & chocolate dipping pot (n)	£7.95
Vanilla ice cream, PX sherry, espresso, sugared almonds (n)	£8.50
Cheese plate - selection of Spanish cheese with quince jam & crackers	£8.50
Floralis Moscatel	75ml glass £4.50
Pedro Ximenez	50ml glass £4.75
Niepoort Tawny Port	50ml glass £4.00

## COCKTAILS

	Jug	Glass
Red Sangria	£19.95	£7.50
White Sangria	£19.95	£7.50
Rose Sangria	£19.95	£7.50
Sparkling Sangria		£9.00
<b>Peach &amp; Elderflower Bellini</b>		£9.50
Peach liqueur, elderflower liqueur, sparkling wine		
<b>Salt House Spritz</b>		£10.00
Aperol, Sauvignon Blanc, rosé cava		
<b>Bakewell Daiquiri</b>		£10.50
Havana 3, Amaretto, cherry syrup, lime		
<b>La Vida de la Limones</b>		£10.50
Gin, limoncello, passion fruit, lemon, cava		
<b>Mi Cariño</b>		£10.50
Vodka, peach liqueur, strawberry, lime, bitters		
<b>Paloma del Amour</b>		£10.50
Tequila, red vermouth, grapefruit, lime, agave, bitters		
<b>Primavera Verde</b>		£10.50
Rhubarb & ginger gin, white vermouth, ginger syrup, lime, mint, rhubarb bitters		
<b>Fino Martinez</b>		£11.00
Fino sherry, St Germain, Maraschino liqueur, Lillet Blanc, bitters		
<b>Blackberry &amp; Rosemary Caipirinha</b>		£11.50
Cachaça, rosemary syrup, blackberry, lime		

## BEER & CIDER

	Pint	1/2 pint
<b>Draught</b>		
Estrella Damm 4.6%	£6.25	£3.15
Victoria Malaga 4.8%	£6.25	£3.15
Complot IPA 4.3%	£6.50	£3.30
Guinness 4.1%	£6.25	£3.15
<b>Bottles/Cans</b>		<b>330ml</b>
FreeDamm, Spain, 0.0%		£5.00
Damm Lemon, Spain 3.2%		£5.50
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
Curious Apple Cider, England, 5.2%		£5.00

(n) - Contains nuts

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

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

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

29 BRIDGE STREET, CHESTER CH1 1NG TEL: 01244 555 049

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.	£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>Tokomaru Bay</b> <i>Sauvignon Blanc, New Zealand</i> A fresh white wine, ripe peaches, tropical fruit and gooseberries. Mouthwatering freshness.	£8.40	£34.95
<b>Tierra Chardonnay</b> <i>Chardonnay, Chile</i> Unoaked chardonnay, fruit flavours and lively crisp acidity.	£7.40	£28.95
<b>Tolendana Gavi di Gavi</b> <i>Cortese, Italy</i> Unoaked, fresh and minerally, green apple aromas a classic dry white.	£8.50	£35.95
<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>Otanon Rioja Blanco, 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>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>Virgen de Galir Maruxa</b> <i>Godello, Spain</i> Intense fruit and heaps of minerality. Balanced, fresh and persistent palate.	£38.95	
<b>Acoustic Cellars 'Ritme' Priorat Blanco</b> <i>Garnacha Blanc, Spain</i> Bright colour, fruity and spicy flavours. Notes of rosemary, creamy yet powerful.	£45.95	

## CELLAR SELECTIONS

### WHITE

<b>La Marimorena, Albariño Rías Baixas, Casa Rojo</b> <i>Albariño, Spain</i> Unoaked and lee aged, herbaceous aromas, scents of citrus and clear notes of apple and pear, fresh and fruity in the mouth, the finish continues along the mineral and spice theme.	£50.95
<b>The Orange Republic, Casa Rojo</b> <i>Godello, Spain</i> 'The Orange Republic', is a nod to the thousands of orange trees that surround the five hectares of old vines. Aromas of pear, apricot and peach. A rich and full-bodied with a fresh finish.	£53.95
<b>Viña Real, Barrel Fermented Rioja Blanco</b> <i>Viura, Spain</i> Beautifully balanced floral and citrus aromas, fermented in new American oak barrels and ageing on the lees.	£39.95
<b>Scala Ciro Bianco</b> <i>Greco Bianco, Italy</i> Fresh, floral and herbaceous aromas, bright notes of lemon, peach, pear, and Mirabelle plums, balanced with a crisp, clean minerality.	£40.95
<b>Chateau Moreau-Naudet Chablis</b> <i>Chardonnay, France</i> Ripe stone fruit, pulpy and sexy with razorblade acidity, minerality and salinity. Purity and intensity.	£58.95

### RED

<b>Lindes de Remelluri, Viñedos de San Vicente</b> <i>Tempranillo, Graciano, and Garnacha, Spain</i> Open and expressive with dark red and black fruits, some minerality.	£65.95
<b>Gevrey-Chambertin, Bouchard Aîné &amp; Fils</b> <i>Pinot Noir, France</i> Cinnamon, cloves and morello cherries, hints of liquorice. Full-bodied is powerful spice notes.	£94.95
<b>Alexander vs The Ham Factory Tinto Fino, Casa Rojo</b> <i>Tinto Fino, Spain</i> Intense garnet red. Complexity from fruit to aging aromas. Black fruits, smoke & toast from French barrels.	£59.95
<b>Jose Zuccardi Malbec, Mendoza</b> <i>Malbec, Argentina</i> Inky aromas of black fruits and balsamic vinegar. Edgy and bouncy, high acidity. Plum and wild-berry flavours long and tight finish.	£69.95
<b>Brunello di Montalcino Greppone Mazzi Estate, Ruffino</b> <i>Sangiovese, Italy</i> Ruby red garnet, intense, ripe plums, cassis, maraschino cherry & black pepper.	£81.95

## ROSE WINES

	175ml	Bottle
<b>El Velerio</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
<b>Minuty M, Cotes de Provence</b> <i>Grenache, France</i> Crisp, vibrant bouquet, light intense, delicious aromas of orange peel and currant, with a sharp freshness.	£44.95	

## CHAMPAGNE

<b>Taittinger Brut Réserve, NV</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, France</i> Expressive, aromas of fruit and brioche, fragrance of peach, white flowers & vanilla.	Bottle £89.95
---	------------------

## SPARKLING & CAVA

	125ml	Bottle
<b>Pigalle Brut</b> <i>Airen, Spain</i> Citrus fruit, peach and pear flavours soft and generous.	£6.25	£27.95
<b>Galanti Spumante Rosato</b> <i>Merlot, Italy</i> Light rosé, raspberry and strawberry flavours.	£6.25	£27.95
<b>Villa Conchi Brut Selección, Cava</b> <i>Xarel.loCe, Spain</i> Citrus, green apple & light sweetness.	£6.50	£30.95
<b>Roger Goulart Coral Rose Cava</b> <i>Garnacha, Pinot noir, Paredleda, Spain</i> Fresh, elegant intense notes of red strawberry, sweets and intense character. Powerful and persistent with a silky and balanced finish.	£49.95	
<b>Roger Goulart Cava Gran Reserva</b> <i>Chardonnay, Xarel-lo, Macabeo, Paredleda, Spain</i> Clean, bright fruits. Toasted creamy hints of pastry. Elegant bouquet, delicate notes of creaminess.	£45.95	

## 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>Marchesi Ervani Montepulciano d'Abruzzo DOC</b> <i>Montepulciano, Italy</i> Ruby red fruit, hints of ripe cherry.	£6.70	£26.95
<b>Corte Vigna Merlot</b> <i>Merlot, Italy</i> Youthful, fruity, 'user-friendly' style with the typically soft, fleshy character of the Merlot grape	£6.35	£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>Vinas Bastardas Valle de la Raja, Casa Rojo</b> <i>Monastrell, Cabernet Sauvignon, Tempranillo, Spain</i> Ruby red, fruit and floral notes of violet. Elegant and well spiced good length.	£9.90	£41.95
<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>Acoustic 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	

A discretionary 10% gratuity is added to all bills.  
A discretionary 50p tap water charge will be added to your bill. All proceeds will go to The Blue Coat Charity.  
Charity registration number 1186378.

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