

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	£5.50
Toast with tomato (add manchego for 50p)	£5.50
Sautéed baby chorizo with honey	£6.95
Chicharones - Crispy spiced pork belly pieces, lemon, aioli	£3.95

CROQUETTES

Jamon (2)	£4.50
Spinach & goats cheese (2)	£4.50
Prawn, smoked paprika & lemon aioli (3)	£7.95
Slow braised lamb, lamb jus, mint aioli (3)	£7.95

CHARCUTERIA

Monroyo Serrano jamon, chorizo and salchichón	£11.95
Board of Monroyo Serrano jamon with Manchego shavings	£11.95

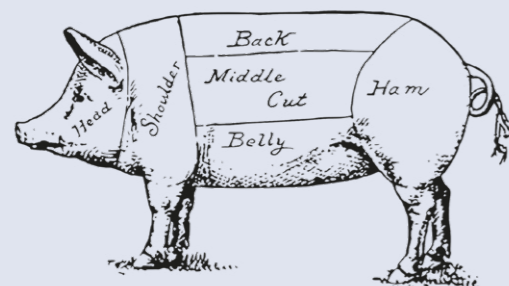
SALT HOUSE DELI SELECTION

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



MEAT

Chargrilled fillet steak, jalapeño spiced chimichurri, Guindillas chillies, charred lime	£16.95
Slow braised lamb shoulder, pea & mint puree, smoked paprika new potatoes & rich lamb jus	£14.95
Crispy pork belly, Stornoway black pudding, spiced apple compote, pork jus, gremolata	£11.95
Chorizo sausage, fried egg, patatas a lo pobre	£9.50
Meatballs in a spiced tomato & veal jus, crispy shallots, manchego	£9.50
Smoked paprika chicken skewers, honey chilli glaze, romesco (n)	£9.50
Slow braised pig cheeks, truffle mash, silverskin onions, pork jus, pork crumb	£12.95

VEGETABLES

Pea & mint risotto, smoked chilli & herb crumb	£9.95
Fried bravas potatoes, chunky tomato sauce, aioli	£7.95
Pan fried padron peppers, maldon salt	£6.95
Deep fried Monte Enebro goats cheese, apple & honey salad, crostini	£9.50
Tenderstem broccoli, gordal olive tapenade, ajo blanco (n)	£9.50
Goats cheese, chicory, pear & candied walnut salad (n)	£6.95
Potato tortilla served with aioli (add truffle oil & manchego for £1) (add chorizo for £1)	£6.50

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.

FISH

Sizzling prawns cooked in garlic, chilli, olive oil	£11.95
Malaga fried fish - crisp fried calamari, courgette, king prawns, cod, aioli	£10.95
Pan roast hake, pancetta, baby onions, peas, gem lettuce & smoked paprika cream sauce	£10.95
Pan seared seabass fillet, garlic and smoked paprika straw fries, chargrilled spring onions & red pepper purée	£10.95
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

Caramelised banana, vanilla PX cream, dulce de leche, candied almond (n)	£7.95
Sticky toffee pudding, PX caramel sauce, honeycomb ice cream	£7.95
Santiago tart, orange blossom caramel, vanilla bean ice cream (n)	£7.50
Churros with cinnamon sugar with chocolate or salted caramel 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	£20.95	£7.95
White Sangria	£20.95	£7.95
Rose Sangria	£20.95	£7.95
Sparkling Sangria		£9.00
Peach & Elderflower Bellini		£9.95
Peach liqueur, elderflower liqueur, sparkling wine		
Salt House Spritz		£10.50
Aperol, elderflower cordial, rosé cava		
Bakewell Daiquiri		£10.50
Havana 3, Amaretto, cherry syrup, lime		
Banoffee Pie		£10.50
Banana Liqueur, Havana 3 Rum, Licor 43, cream		
Limoncello Sour		£11.00
Limoncello, passionfruit, cava, gin		
Apple & Rhubarb Highball		£11.00
Pisco, rhubarb liqueur, sour apple, soda		
Mango & Jalapeño Margarita		£11.00
Tequila, mango liqueur, lime, jalapeño agave		
Strawberry & Apricot Iced Tea		£11.00
Vodka, apricot liqueur, hibiscus tea, thyme honey, lemon		
Blackberry & Rosemary Caipirinha		£11.00
Cachaça, rosemary syrup, blackberry, lime		
Cucumber & Coconut Mezcalita		£11.00
Mezcal, cucumber, coconut creme, lime, ginger syrup		
Hazelnut Sherry Manhattan		£11.00
Cream sherry, El Bandara red vermouth, Frangelico hazelnut liqueur, bitters		

BEER & CIDER

	Pint	1/2 pint
Draught		
Estrella Damm 4.6%	£6.55	£3.30
Victoria Malaga 4.8%	£6.55	£3.30
Complot IPA 4.3%	£6.80	£3.40
Damm Lemon 3.2%	£5.95	£3.00
Bottles/Cans		330ml
FreeDamm, Spain, 0.0%		£5.50
Corona Extra, Mexico 4.5%		£5.50
Peroni Red Label, Italy 4.7%		£5.50
Estrella Daura Gluten Free 5.4%		£5.50
Alhambra Reserva, Spain 6.4%		£6.25
Estrella Galicia, Spain 4.7%		£5.50
Kopparberg Strawberry & Lime, Sweden 4.0%		£5.50

(n) - Contains nuts

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

SALT HOUSE

CHARCUTERIA & TAPAS BAR

WHITE WINES

	175ml	Bottle
Monte Clavijo Rioja Blanco <i>Viura, Spain</i> Crisp, citrus, peach flavours, hint of fresh white flowers.	£7.70	£28.50
Marchesi Ervani Pinot Grigio <i>Pinot Grigio, Italy</i> Aromas of green apple, pear and melon, dry with citrus fruit.	£7.05	£27.95
Petal & Stem <i>Sauvignon Blanc, Marlborough, New Zealand</i> Aromatic and herbaceous. Tropical notes of gooseberry, guava and passion fruit.	£8.75	£36.50
Tierra Chardonnay <i>Chardonnay, Chile</i> Unoaked chardonnay, fruit flavours and lively crisp acidity.	£7.80	£28.95
Tolendana Gavi di Gavi <i>Cortese, Italy</i> Unoaked, fresh and minerally, green apple aromas a classic dry white.	£8.50	£35.95
Pulpo Albarino <i>Albarino, Spain</i> Unoaked, hints of apple. Aromas of white flowers, peach, apricot lovely intensity saline minerality.	£9.60	£41.95
K-Naia <i>Verdejo, Sauvignon Blanc, Spain</i> Tropical fruits, light herbaceous characters.	£33.95	
Otanon Rioja Blanco, DOCa <i>Viura, Spain</i> Barrel aged, aromas of pear, jasmine and tropical notes. Flavours vanilla oak, pineapple, crisp lemon and brioche.	£32.95	
Conde Villar Vinho Verde Branco <i>Loureiro, Portugal</i> Tropical aromas of pineapple and mango, floral notes. Soft minerality, well-balanced.	£7.20	£28.95
Virgen de Galir Maruxa <i>Godello, Spain</i> Intense fruit and heaps of minerality. Balanced, fresh and persistent palate.	£38.95	
Acustic Cellars 'Ritme' Priorat Blanco <i>Garnacha Blanc, Spain</i> Bright colour, fruity and spicy flavours. Notes of rosemary, creamy yet powerful.	£45.95	

CELLAR SELECTIONS

WHITE

La Marimorena, Albariño Rías Baixas, Casa Rojo <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
The Orange Republic, Casa Rojo <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
Viña Real, Barrel Fermented Rioja Blanco <i>Viura, Spain</i> Beautifully balanced floral and citrus aromas, fermented in new American oak barrels and ageing on the lees.	£39.95
Scala Ciro Bianco <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
Chateau Moreau-Naudet Chablis <i>Chardonnay, France</i> Ripe stone fruit, pulpy and sexy with razorblade acidity, minerality and salinity. Purity and intensity.	£58.95

RED

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

ROSE WINES

	175ml	Bottle
El Velerio <i>Tempranillo, Garnacha Rosado, Spain</i> Lively strawberry flavours and delicate summer fruit notes.	£6.95	£26.95
Vivanco Rioja Rosado <i>Garnacha Rosado, Tempranillo, Spain</i> Aromas of strawberry, jasmine and roses.	£7.65	£31.95
Minuty M, Cotes de Provence <i>Grenache, France</i> Crisp, vibrant bouquet, light intense, delicious aromas of orange peel and currant, with a sharp freshness.	£44.95	

CHAMPAGNE

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

SPARKLING & CAVA

	125ml	Bottle
Pigalle Brut <i>Airen, Spain</i> Citrus fruit, peach and pear flavours soft and generous.	£6.50	£28.95
Galanti Spumante Rosato <i>Merlot, Italy</i> Light rosé, raspberry and strawberry flavours.	£6.65	£29.50
Villa Conchi Brut Selección, Cava <i>Xarel.loCe, Spain</i> Citrus, green apple & light sweetness.	£6.95	£31.95
Roger Goulart Coral Rose Cava <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	
Roger Goulart Cava Gran Reserva <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
Castillo Clavijo, Rioja <i>Tempranillo, Spain</i> Juicy, raspberry, strawberry and red cherry fruit flavours.	£7.70	£28.50
Marchesi Ervani Montepulciano d'Abruzzo DOC <i>Montepulciano, Italy</i> Ruby red fruit, hints of ripe cherry.	£6.95	£27.95
Corte Vigna Merlot <i>Merlot, Italy</i> Youthful, fruity, 'user-friendly' style with the typically soft, fleshy character of the Merlot grape.	£6.85	£26.95
Luna Del Sur <i>Malbec, San Juan</i> Flavours of berry with notes of vanilla and cinnamon from brief oak ageing.	£8.05	£32.50
Adaras Aldea Tinto <i>Garnacha Tintorera, Spain</i> Well structured tannins, fresh acidity and a good balance of fruitiness and minerality.	£8.50	£34.95
Damana 5 Tinto Ribera del Duero <i>Tempranillo, Spain</i> Rich, medium-bodied red, aromas and flavours of blackberries, black cherries, creamy notes of vanilla.	£8.40	£33.95
Bodegas Arraez, Mala Vida <i>Monastrell, Valencia</i> Intense aromas of red fruits, spices and toasted oak. Silky smooth on the palate with rich tannins.	£8.40	£33.95
Vivanco Rioja Crianza <i>Tempranillo, Spain</i> Aromas and flavours of violets and red fruits, hint of vanilla spice. Toasty finish is long and elegant.	£38.50	
Pasion de Bobal <i>Bobal, Spain</i> An intense nose, ripe blackberry, plum and sweet vanilla. Toasted oak, smooth tannins and lifted finish.	£39.95	
Rippa Dorii Salomon <i>Tinta del Pais, Spain</i> Intense aromas, ripe black fruit, black olive, lightly floral. Spanish oak with a long finish.	£48.95	
Acustic Cellars Ritme Priorat Tinto <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 Unbeatable Eva Charity. Charity registration number 1193368

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