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
Sautéed baby chorizo with honey	£6.95
Chicharones - Crispy spiced pork belly pieces, lemon, aioli	£3.95

GLUTEN FREE

CHARCUTERIA

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

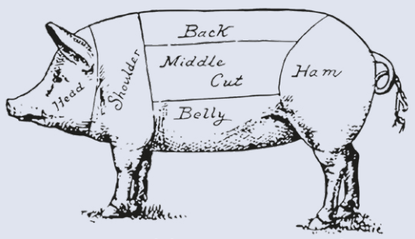
SALT HOUSE DELI SELECTION

Monroyo Serrano jamon, chorizo, salchichon, Manchego slices, guindillas chillies, Gordal olives, GF crackers	£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, PX peppercorn sauce	£16.95
Chargrilled lamb rump (served pink), rich lamb jus, gremolata	£19.50
Chorizo sausage, fried egg, patatas a lo pobre	£9.50
Smoked paprika chicken skewers, honey chilli glaze, romesco (n)	£9.50
Slow braised ox-cheek, garlic butter mash & silverskin onion jus	£12.95
Crisp pork belly, spiced celeriac purée & pork jus	£11.95

VEGETABLES

Wild mushroom & porcini purée risotto	£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, pickled beetroot, beetroot purée, honey & GF crackers	£9.50
Tenderstem broccoli, gordal olive tapenade, romesco (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

FISH

Sizzling prawns cooked in garlic, chilli, olive oill	£11.95
Malaga fried fish - crisp fried calamari, courgette, king prawns, cod, aioli	£10.95
Pan seared salmon, pea purée, chargrilled courgettes & chorizo relish	£10.95
Pan seared seabass fillet, white bean cassoulet, harissa chimichurri	£10.95
Grilled king scallop served in the shell with roasted garlic butter & parsley	£7.95 ea
Octopus, new potatoes, caper & shallot dressing, smoked paprika	£11.95

DESSERTS

Selection of Cheshire Farm ice cream	£5.95
Crema catalan, spiced apple compote	£7.50
Triple chocolate brownie, whipped toffee chocolate sauce, espresso cream	£7.95
Vanilla ice cream, PX sherry, espresso, sugared almonds (n)	£8.50
Cheese plate - selection of Spanish cheese with quince jam & GF crackers	£8.50
Floralis Moscatel	**75ml glass £4.50**
Pedro Ximinez	**50ml glass £4.75**
Niepoort Tawny Port	**50ml glass £4.00**

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.

COCKTAILS

	Jug	Glass
Red Sangria	£20.95	£795
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

Blackcurrant Mezcalita £11.00
Mezcal, tequila, creme de cassis, lime, agave

Cherry Boulevardier £11.00
Whiskey, Campari, El Bandarra red, Maraschino liqueur

Apple & Rhubarb Highball £11.00
Pisco, rhubarb liqueur, sour apple, soda

Pear & Quince Sour £11.00
Absolut Pear, quince, ginger, lemon, soda

Scorched Orange "G & Tea" £10.50
Gin, orange & cardamom syrup, lemon, cardamom tea

Blackberry & Rosemary Caipirinha £11.00
Cachaça, rosemary syrup, blackberry, lime

After Eight-spresso Martini £11.00
Vodka, espresso, mint, dark chocolate, vanilla

BEER & CIDER

Bottles/Cans	330ml
Estrella Daura Gluten Free 5.4%	£5.50
Kopparberg, 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.

09/26

Salt House
Charcuteria & Tapas Bar

WHITE WINES

	175ml	Bottle
Monte Clavijo Rioja Blanco *Viura, Spain* Crisp, citrus, peach flavours, with a hint of fresh white flowers.	£7.70	£28.50
Marchesi Ervani Pinot Grigio *Pinot Grigio, Italy* Aromas of green apple, pear and melon, dry with citrus fruit.	£7.05	£27.95
Babydoll Sauvignon Blanc *Sauvignon Blanc, Marlborough, New Zealand* A fresh and expressive Marlborough. Named after the miniature babydoll sheep that live beneath the vines.	£8.75	£36.50
Tierra Chardonnay *Chardonnay, Chile* Unoaked chardonnay, fruit flavours and lively crisp acidity.	£7.40	£28.95
Tolendana Gavi di Gavi *Cortese, Italy* Unoaked, fresh and minerally, green apple aromas a classic dry white.		£38.95
Pulpo Albariño *Albariño, Spain* Unoaked, hints of apple. Aromas of white flowers, peach, apricot. Lovely intensity saline minerality.	£9.60	£41.95
K-Naia *Verdejo, Sauvignon Blanc, Spain* Tropical fruits, light herbaceous characters.		£33.95
Vivanco Rioja Blanco *Viura, Tempranillo Blanco, Spain* Aromas of citrus fruit, apple and white peach. Fresh and tasty on the mouth. Easy and enjoyable.		£32.95
Conde Villar Vinho Verde Blanco *Loureiro, Portugal* Tropical aromas of pineapple and mango, floral notes. Soft minerality, well-balanced.	£7.20	£28.95
Susana Balbo Signature Barrel Fermented Torrontes *Torrontes, Argentina* Golden in colour, hints of lychee, citrus with delicate floral aromas. This wine has good, round body with a silky texture.		£43.95
Acustic Cellars 'Ritme' Priorat Blanco *Garnacha Blanc, Spain* Bright colour, fruity and spicy flavours. Notes of rosemary, creamy yet powerful.		£45.95

GLUTEN FREE

CELLAR SELECTIONS

WHITE

Susana Balbo Signature White Blend £43.95
Torrontes, Argentina
Aromatic layers, with floral and citrus notes combined with hints of fresh grass, white fruit and orange. In the mouth, floral, fresh and fruity flavours are perfectly balanced with the unctuousness of a successful aging in barrels.

The Orange Republic, Casa Rojo £53.95
Godello, Spain
'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.

Viña Real, Barrel Fermented Rioja Blanco £39.95
Viura, Spain
Beautifully balanced floral and citrus aromas, fermented in new American oak barrels and ageing on the lees.

Scala Ciro Bianco £40.95
Greco Bianco, Italy
Fresh, floral and herbaceous aromas, bright notes of lemon, peach, pear, and Mirabelle plums, balanced with a crisp, clean minerality.

Chateau Moreau-Naudet Chablis £58.95
Chardonnay, France
Ripe stone fruit, pulpy and sexy with razorblade acidity, minerality and salinity. Purity and intensity.

RED

Lindes de Remelluri, Viñedos de San Vicente £65.95
Tempranillo, Graciano, Garnacha, Spain
Open and expressive with dark red and black fruits, some minerality.

Gevrey-Chambertin, Bouchard Aîné & Fils £94.95
Pinot Noir, France
Cinnamon, cloves and morello cherries, hints of liquorice. Full-bodied is powerful spice notes.

Alexander vs The Ham Factory Tinto Fino, Casa Rojo £59.95
Tinto Fino, Spain
Intense garnet red. Complexity from fruit to aging aromas. Black fruits, smoke & toast from French barrels.

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

Brunello di Montalcino Greppone Mazzi Estate, Ruffino £81.95
Sangiovese, Italy
Ruby red garnet, intense, ripe plums, cassis, maraschino cherry & black pepper.

ROSE WINES

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

CHAMPAGNE

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

SPARKLING & CAVA

	125ml	Bottle
Pigalle Brut *Airen, Spain* Citrus fruit, peach and pear flavours soft and generous.	£6.50	£28.95
Galanti Spumante Rosato *Merlot, Italy* Light rosé, raspberry and strawberry flavours.	£6.65	£29.50
Rondel Brut, Cava *Parellada, Cava DOP, Spain* Predominantly Parellada together with Macabeo and Xarel-lo. Bottle aged for a minimum of nine months before release.	£6.95	£31.95
Roger Goulart Coral Rose Cava *Garnacha, Pinot noir, Parelleda, Spain* 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 *Chardonnay, Xarel-lo, Macabeo, Parellada, Spain* Clean, bright fruits. Toasted creamy hints of pastry. Elegant bouquet, delicate notes of creaminess.		£45.95

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

RED WINES

	175ml	Bottle
Castillo Clavijo, Rioja *Tempranillo, Spain* Juicy, raspberry, strawberry and red cherry fruit flavours.	£7.70	£28.50
Marchesi Ervani Montepulciano d'Abruzzo DOC *Montepulciano, Italy* Ruby red fruit, hints of ripe cherry.	£6.95	£27.95
Corte Vigna Merlot *Merlot, Italy* Youthful, fruity, 'user-friendly' style with the typically soft, fleshy character of the Merlot grape.	£6.85	£26.95
Luna Del Sur *Malbec, San Juan* Flavours of berry with notes of vanilla and cinnamon from brief oak ageing.	£8.05	£32.50
Adaras Aldea Tinto *Garnacha Tintorera, Spain* Well structured tannins, fresh acidity and a good balance of fruitiness and minerality.	£8.50	£34.95
Damana 5 Tinto Ribera del Duero *Tempranillo, Spain* Rich, medium-bodied red, aromas and flavours of blackberries, black cherries, creamy notes of vanilla.	£8.75	£35.50
Bodegas Arraez, Mala Vida *Monastrell, Valencia* Intense aromas of red fruits, spices and toasted oak. Silky smooth on the palate with rich tannins.	£8.40	£33.95
Vivanco Rioja Crianza *Tempranillo, Spain* Aromas and flavours of violets and red fruits, hint of vanilla spice. Toasty finish is long and elegant.		£38.50
Pasión de Bobal *Bobal, Spain* An intense nose, ripe blackberry, plum and sweet vanilla. Toasted oak,smooth tannins and a lifted finish.		£39.95
Rippa Dorii Salomón *Tinta del Pais, Spain* Intense aromas, ripe black fruit, black olive, lightly floral. Spanish oak with a long finish.		£48.95
Acustic Cellars Ritme Priorat Tinto *Carignan, Spain* Wild berries, fruits, tobacco and smoke. Palate is incredibly complex, full of blackcurrant, mulberry and elderberry with a long mineral finish.		£49.95

#UNBEATABLEEVA

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

09/26