



# SALT & FIRTH

COASTAL BISTRO & WINE

## STARTERS

|                                                                                                                                             |       |
|---------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>GF V Tomato &amp; Avocado</b> Tartare Basil oil, toasted sourdough.                                                                      | 9.50  |
| <b>Crab Chowder</b> Smoked pancetta, herb oil, croutons.                                                                                    | 10.00 |
| <b>GF Smoked Salmon Ballotine</b> Pickled baby cucumber, dill oil, salmon roe, nduja & ricotta.                                             | 11.50 |
| <b>White Crab Cake</b> Harissa aioli, fennel and chervil salad, passionfruit dressing.                                                      | 9.50  |
| <b>Fritto Misto</b> Calamari, prawns, salami picante, padrone peppers, black aioli.                                                         | 14.50 |
| <b>V Caprese</b> Buffalo mozzarella, heritage tomatoes, truffle honey, balsamic pearls.                                                     | 10.50 |
| <b>GF Smoked Trout Tartare</b> Sourdough toast, crème fraîche, pickled cucumber, pea shoots.                                                | 10.50 |
| <b>GF Venison Carpaccio</b> Black garlic, pickled mushrooms, Grana Padano.                                                                  | 11.00 |
| <b>GF Scallop Crudo</b> Passionfruit, avocado purée, pickled green apple, caviar.                                                           | 16.00 |
| <b>GF Tinned Fish Board</b> Selection of fish and octopus, sourdough, piquillo pepper jam, guindilla chillies, trio of salts, house butter. | 13.00 |
| <b>Dynamite Prawns on Toast</b> Red prawns, 'nduja sauce, chimichurri.                                                                      | 13.50 |
| <b>Scottish Charcuterie</b> Chef's selection.                                                                                               | 18.00 |

## FOCACCIA 8"

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| <b>V Rosmarino</b>                                                                  | 4.50  |
| <b>V Burro e Aglio</b>                                                              | 4.50  |
| <b>V Aglio e Mozzarella</b>                                                         | 6.00  |
| <b>Lobster Mojito</b> Lobster, iceberg lettuce, mojito mayo.                        | 12.50 |
| <b>Crab</b> Heritage tomatoes, crab, lemon mayo.                                    | 9.50  |
| <b>Caprese</b> Buffalo mozzarella, heritage tomatoes, balsamic pearls, basil, EVOO. | 9.00  |
| <b>Salmone</b> Smoked salmon, buffalo mozzarella, shaved fennel.                    | 10.50 |

## SIDES

|                                   |      |
|-----------------------------------|------|
| <b>V Fries</b>                    | 6.00 |
| <b>V Creamy Mash</b>              | 6.00 |
| <b>V Buttered seasonal Greens</b> | 6.00 |
| <b>V Tenderstem Broccoli</b>      | 7.00 |
| <b>V Seasonal Salad</b>           | 6.00 |

## MAINS

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>V* Chicken Caesar Salad</b> Pancetta, anchovies, soft egg, croutons.                                                     | 17.50 |
| <b>Lobster Roll &amp; Crisps</b> Butter-poached lobster, brioche, beurre blanc, house crisps.                               | 21.50 |
| <b>Red Prawn Linguine</b> Prawn bisque, white wine cream, rocket.                                                           | 22.50 |
| <b>Chicken Schnitzel</b> Mashed potatoes, spinach, lemon butter.                                                            | 18.00 |
| <b>GF Pan-Fried Cod</b> Crushed new potatoes, 'nduja sauce.                                                                 | 24.50 |
| <b>GF* Steak Frites</b> 6oz sirloin, julienne fries, peppercorn sauce.                                                      | 21.00 |
| <b>Crab Cannelloni</b> Poached leeks, garden peas, butter emulsion, parmesan tuile.                                         | 24.50 |
| <b>GF* Fillet Steak</b> 250g with rosti potatoes and your choice of sauce: Peppercorn, Chimichurri or Café de Paris butter. | 34.50 |
| <b>Chicken Cordon Bleu</b> Chanterelles, creamy mash, jus.                                                                  | 24.00 |
| <b>V* Caviar Rigatoni</b> Mascarpone sauce, beluga caviar, house rigatoni.                                                  | 27.50 |
| <b>GF Grilled Monkfish</b> Sauce moules, purple sprouting broccoli.                                                         | 27.50 |
| <b>GF Pan-Fried Salmon</b> Celeriac purée, shellfish butter, fennel salad.                                                  | 24.50 |

## PIZZA 8"

|                                                                                                                  |       |
|------------------------------------------------------------------------------------------------------------------|-------|
| <b>V* Margherita</b> Tomato sauce, Fiordilatte mozzarella and basil.                                             | 6.50  |
| <b>V* Buffalo Margherita</b> Tomato sauce, Fiordilatte buffalo mozzarella, grated parmesan, basil, EVOO          | 8.50  |
| <b>Piccante</b> Tomato sauce, Fiordilatte mozzarella, spicy salame, basil.                                       | 8.50  |
| <b>Lobster</b> Tomato sauce, heritage tomatoes, lobster, Fiordilatte mozzarella, iceberg lettuce, pancetta mayo. | 12.50 |
| <b>Crab</b> Tomato sauce, Fiordilatte mozzarella, crab, rocket, lemon mayo.                                      | 10.50 |
| <b>Salmone</b> Tomato sauce, fresh burrata, smoked salmon, chilli jam, poppy seeds                               | 9.50  |
| <b>Pollo</b> Tomato sauce, Fiordilatte mozzarella, chicken, pesto                                                | 8.50  |
| <b>Gamberi</b> Tomato sauce, iceberg lettuce, king prawns, marie-rose.                                           | 9.50  |

## DESSERTS

|                                                          |       |
|----------------------------------------------------------|-------|
| <b>Sticky Toffee Pudding</b>                             | 9.00  |
| <b>Lemon Tart</b>                                        | 8.50  |
| <b>GF Dark Chocolate Mousse</b>                          | 8.50  |
| <b>GF Crème Brûlée</b>                                   | 9.00  |
| <b>Scottish style deep fried Mars bar with ice cream</b> | 10.50 |
| <b>Scottish Cheese Plate</b>                             | 14.00 |

## OYSTER TIME

|                                                                                    |           |
|------------------------------------------------------------------------------------|-----------|
| <b>Oyster Selection</b> Shallot vinegar, Tabasco, prosecco granita.                | 2.50 each |
| <b>American Prawn Cocktail</b> Red king prawns, Cumberland sauce.                  | 14.00     |
| <b>GF Anchovy on Toast</b> Smoked anchovy, toasted sourdough, salsa verde, chilli. | 10.00     |
| <b>Crab on Toast</b> White crab, avocado, stracciatella, pistachio oil.            | 14.00     |
| <b>Tinned Tuna Sandwich</b> Pepper jam, toasted sourdough, shaved fennel.          | 11.00     |
| <b>GF V Heritage Tomato Salad</b> Whipped feta, cucumber, mint leaves.             | 10.00     |



V= Vegetarian / V\*=Vegetarian on request / GF=Gluten free / GF\*=Gluten Free on request