

MONDAY ~ SATURDAY FROM 17:30 ~ 22:00

APÉRITIFS & COCKTAILS

Hambledon English sparkling wine	£8.5	Glass of Fino en Rama	£7.9
Hambledon English sparkling rosé	£9.5	Negroni	£8.9
Kir Royale	£9.5	Gin Martini	£8.9

WHILE YOU DECIDE

Pecorino & truffle mixed nuts	£4	Crispy sesame & soya bacon sticks	£4
Mixed olives	£3	Smoked anchovy & tomato toast	£5

STARTERS

Butternut squash velouté (v)	£5.9	Monkfish	£11.5
Rosemary oil, chestnut, parmesan crisp		Bouillabaisse, fennel, lemon aioli, samphire	
Heritage tomato (v)	£7.9	Confit chicken terrine	£8.5
Charred tomato, gazpacho, basil oil, goat's cheese, pine nuts		Mushroom, foie gras, Swiss chard, raisin purée, brioche toast	
Glazed mackerel	£6.9	Pigeon breast	£8.5
Radish cannelloni, apple, wasabi mayonnaise		Beetroot, walnuts, duck leg bonbon	

MAINS

Vegetable curry (v)	£12.5	Pork belly	£17
Chickpea, squash, spinach with rice & naan		Pork cheek, potato rosti, savoy cabbage, apple	
Mushroom risotto (v)	£14.5	Lamb trio	£22
Wild mushrooms, marscapone, basil pesto, parmesan, truffle oil		Lamb shoulder, best end of lamb, lamb & potato croquette, broad beans, peas	
Pan-fried stone bass	£17	28 day dry-aged Aberdeen Angus steak	
Saffron tagliatelle, tomato concasse, samphire		Green salad, mushroom, tomato, rosemary skin-on chips with béarnaise, peppercorn or bordelaise sauce	
Roasted cod	£16	Flat iron	£16.5
Cauliflower purée, romanesco broccoli, truffled new potatoes		Sirloin	£22.5
		Rib eye	£24.5

SALT PIG
FOOD • COFFEE • WINE

We cannot guarantee that all of our dishes are free from the following allergenic ingredients:- Fish, eggs, crustaceans, sesame seeds, milk, soya beans, celery, mustard, lupin, molluscs, cereals containing gluten or sulphur dioxide. Please feel free to communicate any worries you may have concerning any of the listed items or discuss any food allergies to a member of our staff.

Please note there will be a 10% discretionary charge added to bills. If you feel service hasn't been to your liking, please ask for it to be removed.