

SALT & EARTH

OPEN LUNCHES AND EVENINGS

PLEASE ORDER AT THE KITCHEN WINDOW. FEEL FREE TO ENQUIRE REGARDING INGREDIENTS AND PLEASE ADVISE US OF ANY ALLERGENS. THE MENU IS SUBJECT TO CHANGE ACCORDING TO PRODUCT AVAILABILITY

NIBBLES -

SMOKY, SALTY & SWEET ALMONDS - 3.50(v.)
GARLIC & FENNEL MARINATED BLACK & GREEN OLIVES - 3(v.)

CHARCUTERIE -

LEAN PORK FILLET - 5.50
JUNIPER CURED PORK LEG - 5.50

CHEESE -

GORGONZOLA, FROZEN GRAPES, CARTA DI MUSICA CRACKERS - 4.75
LINCOLNSHIRE POACHER, FROZEN GRAPES, CARTA DI MUSICA CRACKERS - 4.75

SMALL PLATES

(WE RECOMMEND 2/3 FOR A MAIN OR 1 FOR SNACKING)

FRIED CHICKEN, STICKY SOY, LEMON CURD - 8
BEEF BRISKET, KOREAN RED PEPPER SAUCE, FENNEL & BLACK SESAME CRUMBLE - 11
KING PRAWN, PONZU, OLIVE OIL & ONION - 10
SMOKED TRANDAFIR SAUSAGE, BUTTER BEAN & PICKLED CAULIFLOWER - 6
POLENTA, SOY EGG, SMOKED PORK FAT - 6
THAI STYLE BITTER RADISH, TOMATO, ROAST PEANUT, FISH SAUCE - 6 (AVAILABLE VEGETARIAN)
ROAST SWEET CORN, SMOKED MAYONNAISE, CHILLI FLAKES - 4.50(v.)
TRIPLE COOKED CHIPS, JALAPEÑO KETCHUP - 5 (v.)

DAILY SWEET

GEORGIA'S BANANA JAM, PEANUT BUTTER PARFAIT & DARK RYE BREAD - 6