

Food

Bar Snacks

Salted Crisps **£1 VG GF**

Tomato Crisps **£1.2 VG GF**

Olive Oil & Truffle Popcorn **£1 VG**

A Selection of Freshly Baked Breads From Trove Bakery,

Olive Oil & Balsamic **£2.5 VG**

Tortilla Chips, Salsa & Guacamole **£2 V GF**

Dorman's Mixed Nuts **£2.5 VG**

Mixed Greek Olives **£2.5 VG GF**

Trio of Humous & Pitta (Regular, Spicy & Truffle) **£4.5 VG**



Sandwiches £6

Breasola Air Dried Beef, Devon Blue, Green Kraut Relish,
Sun-Dried Tomatoes & Salad

Cumbrian Air Dried Ham, Garlic Yarg, Green Kraut Relish &
Salad

Butler's Extra Mature Cheddar with Caramelised Onion
Chutney & Salad. Served with Pickles **V**

Hummus, Mixed Veg, Barrel-Aged Feta & Salad **V**

Truffle Hummus, Mixed Veg, Olives & Salad **VG £4.5**



Coffee & Tea...

Americano **£2**

Cappuccino / Latte **£2.5**

Iced Latte **£2.5**

Espresso **£1.3**

Double Espresso **£2**

Pot of Tea Small **£2**

Pot of Tea Large **£2.5**



**VG Vegan, V Vegetarian, GF Gluten Free,
U Unpasteurised**

Food plates served until 1 hour before closing

(Please inform a member of staff if a person in your party has a food allergy)

Food

Add extras for £3 per item

3 items for £9 / 6 for £15

Meats

Spicy Cider Chorizo Poker

Prosciutto

Dry Cured Duck Breast

Venison Salami with Green Pepper

Bresaola Air Dried Beef

Cumberland Salami

Cumbrian Air Dried Ham

Served with Olive & Rosemary Bloomer & Wholemeal Sourdough with
Butter, Cornichons, Olives & Green Kraut Relish



3 items for £9 / 6 for £15

Cheeses

Brie Perl Wen Organic **V**

Murcia al Vino Goats PDO

Blue Monday **V**

Devon Blue **V**

Butler's Extra Mature Cheddar **V**

Feta Barrel Aged **V**

Wild Garlic Wrapped Yarg **V**

Served with Peters Yard Crisp-breads, Quince Membrillo & Fig Preserve



3 items for £8 / 6 for £14

Vegetables

Hummus **VG**

Spicy Hummus **VG**

Truffle Hummus **VG**

Stuffed Vine Leaves **VG**

Artichokes & Pickled Garlic **VG**

Onions in Balsamic **VG**

Semi-dried Mixed Veg **VG**

Served with Rosemary Focaccia, Sun-Dried Tomatoes, Cornichons, Olives &
Rocket



Something Sweet

Affogato **V**

Vanilla Ice Cream with a Ristretto of Coffee and Caramelised

Biscuit **£3**

Add a Shot of Pedro Ximénez Sweet Sherry or Saliza

Amaretto **£5.5**

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House Wine

*Can't find your perfect match in the Enomatics?
Try our house wine on for size...*

White

Carramimbre Verdejo (Spain)

Powerful and intense nose, aromas of stone fruits and fennel notes, typical of Verdejo. Full mouth-feel with white fruits and a long, balanced finish

175ml £7.6 / 500ml £19

Von Buhl Riesling (Germany)

Stony minerals, fresh citrus zest, summer flowers and a note of orchard fruits

175ml £7.2 / 500ml £18.5

Molino A Vento Grillo (Italy)

Tropical fruits and Mediterranean citrus on the nose. On the palate crisp acidity combined with hints of yellow melon and tropical fruit

175ml £6.70 / 500ml £17.5

Black Elephant Timothy White Chenin Blanc, Semillon, Sauvignon Blanc, Viognier (South Africa)

Fermented in old oak barrels to create a rich mouth-feel. This is an intriguing blend with notes of orchard fruit, honeysuckle and apricot **VG**

175ml £7.95 / 500ml £19.5

Red

Black Elephant Nicolas Red Carignan, Grenache, Mourvedre, Petite Syrah, Shiraz (South Africa) **VG**

Crunchy red cherries, woody lavender & rosemary, and a hint of black pepper spice

175ml £7.95 / 500ml £19.5

Gruber Röschitz Zweigelt (Austria) **O**

A truly elegant wine with a juicy and classic nose, fine fruitiness and sour cherry aromas. A staff favourite!

175ml £6.85 / 500ml £17.5

Molino A Vento Nero D'Avola (Italy)

A lovely, fresh red wine with notes of ripe red berries. It has clean mineral note and mouth-watering acidity

175ml £6.15 / 500ml £16.5

Combel-La-Serre Cahors Malbec (France) **O**

Intense, juicy bramble fruit flavours with soft tannins. This is an extremely drinkable Malbec

175ml £8.1 / 500ml £19.5



House Wine

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Sparkling

Henriot Brut Souverain (France)

Floral with a richness on the palate and a lovely, fine mousse

125ml £8.75

V Prosecco D.O.C (Italy)

After searching high and low, we found a banger!

Delicate bubbles with a stone fruits aroma

125ml £6.5

Motivo Rosé Spumante (Italy)

A beautiful, deep pink fizz with flavours of strawberries and wild red berries

125ml £7.5



Rosé

Holden Manz Rosé (South Africa)

The palate reflects the flavours of strawberries and dark cherries which follow through from the nose. Acidity and fruit is well balanced, leading to a fresh, lively, crisp and dry finish on the palate.

175ml £6 / 500ml £16

Ochoa Calendas Rosato (Spain)

Made from 70% Garnacha & 30% Tempranillo, It has refreshing acidity and notes of roses, strawberries & raspberries. A great drinking partner with veggie based food.

175ml £?? / 500ml £??



Beer

For when you've had enough wine... Wait. What?!

Pilsner Urquell 330ml 4.4%

The original pilsner from the town of Plzēn in the Czech Republic
£3.5

Jever Pilsener 500ml 4.9%

One of the most bitter, hoppy beers in the world
£4.5

Augustinerbräu Lagerbier Helles 500ml 5.2%

A classic Helles lager from the oldest brewery in Munich
£5.5

Schneider Weisse Tap 7 500ml 5.4%

Deep amber coloured wheat beer. Bready yeast, banana and clove along with nutmeg and a touch of fruitiness
£5

Tiny Rebel Club Tropicana IPA 330ml 5.5%

With added fruit juices this IPA hits you with a Wham! of tropical flavours
£4.4

Cooper's Original Pale Ale 330ml 4.5%

Crisp and light pale ale with a dash of hops
£4

Magic Rock Dark Arts Stout 330ml 6%

Spicy hops and flavours of chocolate, liquorice and figs
£4.1

Magic Rock High Wire Grapefruit Pale Ale 330ml 5.5%

Super crisp and with loads of grapefruit flavours, Yum!
£4.5

Magic Rock High Wire West Coast Pale 330ml 5.5%

Fresh, light easy-going pale with subtle tropical notes
£4.2

Beavertown Neck Oil Session IPA 330ml 4.3%

The most session-able session beer we've tasted. It has lots of mango and orange flavours and a rich mouth-feel
£4

Beavertown Gamma Ray American Pale Ale 330ml 5.2%

Massively hopped tropical ale packed with juicy mango and grapefruit flavours
£4.4

Maredsous Abbaye Blonde 330ml 6%

Brewed in accordance with the Benedictine tradition of the community of Maredsous Abbey and re-fermented in bottle
£4



Salut Fizz Club

Each week at salut we select a different sparkling wine for you to try

Keush Methode Traditionnelle NV (Armenia) VG

A crisp and refreshing sparkling wine bursting with citrus flavours. An undisclosed blend made from two indigenous Armenian Varieties Voskehat & Khatun Khardji
125ml £8

Von Buhl Reserve Brut (Germany)

Champagne method fizz made from 80% Weissburgunder and 20% Chardonnay. White peach, flowers and buttery brioche (Decanter Award)
125ml £8.5

Brimoncourt Blanc de Blancs NV Champagne (France)

Made exclusively from Chardonnay of impeccable provenance (a majority Grand Cru), this elegant Champagne is the perfect balance of citrus fruit, minerality and yeasty autolytic character
125ml £10.75

Fortified

50ml / 100ml

Niepoort Ruby Dum 19.5%

Dark red port with an aroma of dark fruits and a good helping of minerality on the palate. Goes fantastically with our cheese selection!
£3 / £5.5

Niepoort White Rabbit Port 20%

A beautifully crafted dry white port. It is fresh with tertiary almond notes
£3 / £5.5

Kopke Rosé Porto

Deep aromas of forest fruits and flowers, served with ice & tonic
£5 / £7

Kopke 10y.o. Tawny

A wonderful tawny brown colour with notes of raisined fruit, Christmas cake spice and honey. The palate is lush, rich and silky smooth with white chocolate, caramel, almond and hazelnut flavours lingering in the mouth
£6 / £11.5

La Guita Manzanilla En Rama 15%

Golden brown in appearance with baked apple, hazelnut and lemon thyme aromas
£4 / £7.5

Tosolini Fragola 24%

Wild strawberry liqueur - sweet and intense
£4 / £7.5

Lustau Pedro Ximénez 17%

Sweet and luscious like pressed raisins
£4 / £7.5

Spirits

25ml / 50ml

*Our pick of small-batch spirits
Enjoy neat or with a mixer*

Whisk(e)y...

Compass Box The Peat Monster 46%

Beautiful balance of peaty, smoky, malty and fruity
£5.5 / £10

Compass Box Spice Tree Blended Malt Scotch 46%

Rich, toasty with ginger, clove and cardamom
£6 / £11

Michel Couvreur Overaged French Malt 43%

Scotch whisky aged in Sherry casks in France
£9 / £17

Evan Williams Bourbon 43%

Smooth and easy, hints of caramel and light vanilla
£3 / £5.5

Woodford Reserve 43.2%

Toffee, caramel, chocolate and spice
£4 / £7.5

Cognac & Armagnac...

Ch. de Laubade Bas Armagnac VSOP 40%

Ripe stone fruit, rich and oaky
£5 / £9.5

Ch. de Laubade Bas Armagnac XO 40%

*Rich and sweet, with nutty notes, stewed plum and a hints
of smoke*
£7 / £13.5

Rum...

Foursquare Spiced 37.5%

Butterscotch, almond, green tea and honey
£2.65 / £4.8

Havana Club 3yo 40%

Classic Havana white rum
£2.5 / £4.5

Diplomatico Reserva Exclusiva 40%

Venezuelan Rum aged in Whisky barrels
£5 / £9.5



Spirits

25ml / 50ml

*Our pick of small-batch spirits
Enjoy neat or with a mixer*

Gin & Tonics

Manchester Gin & Tonic Ice Lolly 40%

Manchester Three Rivers Gin
£2.5

Manchester Three Rivers 40%

Orange, Fever Tree Tonic
£7 / 10

Hayman's Sloe Gin 26%

Lemon, Juniper, Soda
£5 / 7.5

Pollination Welsh Gin 45%

Lavender, Lemon, Fever Tree Light Tonic
£7 / 10

Hibernation Welsh Gin 45%

Cloves, Lemon, Fever Tree Tonic
£7 / 10

Death's Door Gin 47%

Juniper, Lime, Fever Tree Tonic
£7 / 10

Vodka...

Death's Door Vodka 40%

Rich, creamy style of vodka from Washington
£3.75 / 7



Soft drinks & mixers...

Coca-Cola / Diet Coca-Cola 330ml £2

Coca-Cola / Diet Coca-Cola 200ml £1.5

Schweppes Lemonade 200ml £1.5

Fever Tree Tonic / Slim Tonic 200ml £2

Fentiman's Victorian Lemonade 275ml £2.5

Fentiman's Rose Lemonade 275ml £2.5

Fentiman's Sparkling Elderflower 275ml £2.5

Sanpellegrino Lemon 330ml £2

Sanpellegrino Orange & Pomegranate 330ml £2

Cider

Thistly Cross Elderflower Cider 500ml 4.4%

*Perfect for a refreshing change; this is a delicate elderflower
flavoured cider*
£6

Thistly Cross Traditional Cider 500ml 4.4%

*Created using a blend of Scottish apples for a distinctively
smooth flavour*
£6