



S&B

SALT & BARREL

Starters

Scotch broth *(360 kcal)*

Baked mushroom filled with blue cheese, pine nuts and breadcrumbs, served with a pesto and balsamic salad *(215 kcal)*

Chinese Pork ribs served with Asian slaw *(489 kcal)*

Chicken and chorizo skewer with flatbread, manchego cheese, sour cream and a green olive salad with romesco sauce *(489 kcal)*

Main Course

Half roast poussin basted in a thyme and lemon butter, served with Tuscan bean stew with watercress and parmesan crisp *(603 kcal)*

Spinach and ricotta cannelloni *(521 kcal)*

Beef olives with turned carrots, caramelised shallots and mashed potato *(1082 kcal)*

Grilled fillet of sole mornay with boiled potatoes *(996 kcal)*

Dessert

Baked chocolate tart with vanilla ice-cream *(665 kcal)*

Ginger sponge with rhubarb compote and crème anglais *(587 kcal)*

Crepe suzette with vanilla ice-cream *(375 kcal)*

Beignets with cinnamon sugar and raspberry coulis *(392 kcal)*

Speciality coffees and teas available at an additional cost

Cooked by Professional Cookery Level 5

3 courses - £8.50

Recommended average daily calorie intake: Men – 2,500 Calories Women – 2,000 Calories
May we respectfully remind guests that this is a training environment; therefore the menu may be subject to change. If you have any dietary requirements please let us know before you order.