

# SEA-SALT

MEDITERRANEAN KITCHEN & COFFEE BAR

DINNER MENU

f in ©

www.cawleyhotels.com

### **NIBBLES**

Picante Gordal Olives 

5.95

Balsamic Onions W 4.95

Stone Baked Focaccia Bread VV

aged balsamic, EVOO 6.95

Garlic Pizza Bread 🖤 fresh basil, EVOO 6.95

add Fior di Latte Mozzarella 1.5 add San Marzano Tomato Sugo 1

### **STARTERS**

Homemade Soups of the Day V

focaccia, sea salt butter 6.95

Tomato & Basil Risotto Balls 💟

crispy breaded arancini filled with mozzarella cheese 9.95

**Prawn Cocktail** 

bloody mary prawns & crayfish, crisp leaves, sourdough wafer 11.95

Bruschetta

grilled sourdough, lemon & herb ricotta cheese, salami milano, chilli hot honey 8.95

Crispy Corn Ribs W

crispy corn, kombu seasoning, homemade sriracha 8.95

Gambas Pil Pil

king prawns, hot chilli & garlic oil, toasted ciabatta 12.95

Chicken Liver Parfait

caramelised red onion chutney, crisp leaf salad, toasted sourdough 9.95

**Baked Camembert** 

breaded wedges of camembert served with redcurrant jelly and mixed leaf salad 9.95

**Mushroom Fritte** 

sliced breaded mushrooms with a garlic aioli dip 8.95

Crispy Tempura (Starter/Main)

garlic & lemon aioli, sweet chilli dipping sauce

**Chicken** 9.95 / 18.95

**Vegetable** 8.95 / 16.95 **V** 

**Prawn** 10.95 / 19.95 Mixed 9.95 / 18.95

Steamed Scottish Mussels (Starter/Main)

all served with toasted ciabatta **Marinière** 9.95 / 18.95

Chorizo & Spicy Tomato 10.95 / 19.95

add a bowl of skinny fries 3.95

## SHARING BOARDS

Seafood Sharing Board

mini prawn cocktail, mini gambas pil pil, prawn tempura, battered haddock bites with dips 25.95

**Rustic Sharing Board** 

bruschetta, chicken liver parfait, mushroom fritte, camembert wedges with red onion chutney and dips 24.95

### FROM THE GRILL

All of our steaks are dry aged and matured by our trusted butcher. Served with a whole roasted tomato, portobello mushroom, battered onion ring and a side of chunky chips or skinny fries

Prime Sirloin Steak 8oz 35.95 Prime Fillet Steak 8oz 38.95

**Steak Sauces** 

garlic butter | chimichurri | pepper & brandy | blue cheese | peri peri 2.95

**Steak Toppers** 

haggis 3.95 | garlic king prawns 7.95

All burgers are served on a brioche bun with fries, homemade coleslaw and a battered onion ring

Classic Burger

beef patty, crisp lettuce, tomato, burger sauce 17.95

add cheese | bacon 2.95

The Italian Burger

beef patty, crisp lettuce, tomato, pepperoni, sugo, provolone cheese 18.95

Plant Based Burger (VV)

vegan brioche style bun, plant-based patty, crisp lettuce, tomato, vegan mayo, crispy onions 17.95

Chicken Milanese Burger

crispy chicken breast, crisp lettuce, tomato, tomato sugo, mozzarella 18.95

Chicken Caesar Burger

crispy chicken breast, crisp lettuce, grilled bacon, caesar dressing, parmigiano reggiano 18.95

### SALADS

Superfood Bowl V

seasonal leaves, smashed avocado, shredded beetroot, cauliflower couscous, quinoa, pomegranate, tenderstem broccoli, toasted seeds, cottage cheese 14.95

Classic Caesar Salad

crisp gem lettuce, bacon, anchovies, parmesan shavings, sea salt croutons, caesar dressing 12.95

add char-grilled chicken breast 4.95

add king prawns 5.95

add charred halloumi 3.95 V

# SEA-SALT MILANESE

Chicken breast, coated in crispy, golden breadcrumbs, served with a choice of; spaghetti marinara or chunky chips

Classic Milanese

caramelised lemon, garlic & herb butter 18.95

Parmigiana Milanese

tomato sugo, fior di latte mozzarella, parmigiana reggiano 19.95

### STONE BAKED PIZZA

Margherita V

tomato sugo, fior di latte mozzarella, fresh basil 12.5

Italian Hot

tomato sugo, fior di latte mozzarella, spicy ventricina salami, 'nduja sausage 13.95

Pepperoni & Hot Honey

tomato sugo, fior di latte mozzarella, italian pepperoni, chilli hot honey, fresh basil 13.95

Goat's Cheese & Rocket V

tomato sugo, fior di latte mozzarella, goats cheese, red onions, rocket 13.95

tomato sugo, sun-dried tomatoes, roasted red onions, rocket leaves, basil pesto 12.95

Homemade Meatballs

tomato sugo, fior di latte mozzarella, beef & port meatballs, fresh basil 13.95

Serrano Ham & Mushroom

tomato sugo, serrano ham, sliced mushrooms 13.95

Chicken & Pepperoni

tomato sugo, fior di latte mozzarella, slow-cooked marinated chicken breast, italian pepperoni, basil pesto 13.95

**Upgrade Your Pizza:** 

add fresh buffalo mozzarella  $\beta$ 

add parmigiano reggiano 1

add fresh chillies 0.5

### **DIPS**

chilli hot honey | sweet chilli 1 garlic aioli | spicy sriracha mayo | peri peri 1.5

### FROM THE SEA

Grilled Fillet of Sea Bream

orzo, mascarpone, lemon & soft herb cream, pea purée 18.95

Classic Fish & Chips

battered haddock, minted mushy peas, lemon wedge, chunky chips or fries 18.95

Roasted Fillet of Salmon

creamed potatoes, garlic & lemon aioli, green beans, datterini tomatoes, gordal picante olives, EVOO 19.95

**Smoked Haddock Florentine Gratin** 

mustard cream sauce, braised spinach & leeks, creamed potatoes, cheddar glaze, soft herb pangrattato 19.95

Deluxe Scampi Tails

deluxe fried scampi tails, seasonal salad, lemon wedge, real chips or fries 17.95

Cacciucco Seafood Stew

served with a fennel salad, warm focaccia 21.95

**PASTA** 

Rigatoni Arrabbiata

rigatoni pasta with a spicy tomato sauce 12.95

Spaghetti Carbonara

spaghetti with a classic carbonara sauce enhanced with cream, garlic and bacon lardons 12.95

Mac & Cheese V

macaroni, creamy aged cheddar sauce, soft herb pangrattato 13.95 add king prawns 5.95 add bacon & spring onion 3.95

Spaghetti Gamberetti

a classic italian pasta with prawns, garlic, lemon, chilli, white wine 15.95

**Bucatini with Homemade Meatballs** 

bucatini pasta served with our own homemade beef & pork meatballs in a rich tomato sauce 14.95

Seafood Linguini

salmon, king prawns & mussels served in a garlic & soft herbs cream, toasted garlic bread 17.95

Aglio e Olio W

tagliatelle, EVOO, garlic, chilli, fresh basil, soft herb pangrattato 10.95

add garlic focaccia 6.95

### CAWLEY CLASSICS

Lasagne Al Forno

slow-cooked beef ragu, bechamel & parmesan cream, grilled sourdough bread 15.95

Coconut Chilli Chicken

rice pilaf, bok choy, coconut, lime & chilli sauce, prawn crackers 18.95

Chianti Braised Steak Pie

tender cuts of prime beef, slow braised in rich chianti wine, topped with puff pastry, served with creamed potatoes, seasonal vegetables 19.95

Chicken Souvlaki

marinated chicken skewers, greek yoghurt & garlic sauce, pomegranate, red onion, served in a pitta bread with a side of fries 18.95

Cajun or Coconut Chilli Chicken Crêpes

pepper and onions in a creamy cajun or coconut chilli sauce, glazed with cheddar cheese, served with a seasonal salad & fries 17.95

Chilli Con Carne & Sour Cream Crêpes

classic chilli con carne, glazed with cheddar cheese, served with sour cream, seasonal salad & fries 17.95

Sizzling Fajitas

soft flour tortillas, salsa, guacamole, sour cream, grated cheese

Vegetable 15.95 V **Chicken** 18.95 **Prawn** 19.95 **Mixed** 18.95

### **SIDES**

Fries or Chunky Chips 4.95

Cajun Fries 5.95

Chilli & Parmesan Fries 5.95

Truffle & Parmesan Fries 5.95

Rocket, Sun Blushed Tomato & Parmesan Salad 4.95

Patatas Bravas 5.25

**Dirty Fries** 6.95 - bacon, green peppers, red onion, garlic sauce

Spaghetti Marinara 5.95

Food Allergies & Intolerances: Although your meal is prepared with care, due to handling of allergens in our kitchen, guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones. V = Vegetarian W = Vegan WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST