



## SNACKS

- Spicy nuts 3
- Nocellara del Belice olives 3.5
- Homemade sourdough, marmite butter 4
- Pork crackling, apple jam 4.5

## STARTERS

- Pea & mint soup, crostini 6.5
- Chicken liver parfait, red onion marmalade, homemade brioche 7.5
- King prawns, baby lettuce, avocado, sun-dried tomato, homemade cocktail sauce 8.5
- Lamb Scotch egg, rocket salad, baba ghanoush 7.5
- Heritage beetroot, goats curd, hazelnut, aged balsamic reduction 8
- Homemade Dorset crabcakes, garlic aioli 7.5

## MAINS

- The Salt Pig pulled pork burger, mature cheddar, crispy pancetta, triple cooked chips 13.5
- Roast guinea fowl, tender-stem broccoli, truffle mash, carrot puree, red wine sauce 16.5
- Dorking ale battered fillet of cod, triple cooked chips, garden pea salad, tartare sauce 13.5
- Steamed sea-bream, homemade gnocchi, English asparagus, tomato & herb salsa 18.5
- Homemade 'pie of the day', spinach, mash, red wine sauce 14.5
- Homemade tagliatelle, spinach, wild mushroom sauce 13.5

- 
- Grilled 8oz dry-aged English rib-eye steak cooked over coals, spinach, triple cooked chips 25
  - Béarnaise, Peppercorn, Red wine, Garlic butter 2
- 

## SIDES

- Mash 3.5 (truffle +1)
- Triple cooked chips 3.5
- Tender-stem broccoli & almonds 3.5
- Spinach 3.5
- Green leaves salad 4.5

Before ordering, please advise us of any allergies, intolerances or special dietary requirements

Where applicable, all prices inclusive of VAT at the prevailing rate. A discretionary 10% service charge will be added to the total of the bill.

