



Salt

PORTLAND MARINA

Celebration menu

Available for pre-order only
4th - 22nd December
2 courses for £34
3 courses for £40

Starters

Devon Ruby Red ox cheek, Beehive sourdough, pickled shimeji mushrooms & Artichoke

Cauliflower & smoked applewood velouté & bee knee's sourdough

Beetroot tartare, herb emulsion, avocado & hazelnut crumb

Mermaid Gin cured salmon gravadlax, cox apple & mustard remoulade

Mains

Gressingham Duck breast, spiced confit leg croquette, Pak choi, parsnip & miso pure, Ponzu sauce

Ballotine of Guinea fowl, compressed sweet potato, wild mushrooms, crispy skin, smoked bacon & brussels sprout fricassee

Truffled infused celeriac ravioli, pickled chicory and chestnut beurre noisette

Charred cod, brown shrimps, pink peppercorn café de Paris crème & crispy shallots

All main courses served with seasonal vegetables

Desserts

Chocolate pave,
honeycomb & cherry jam

Poached pear, mulled
wine syrup, Thyme
infused oat crumble &
Maple sorbet

Crème caramel, spiced
satsuma & pistachio baklava

West country cheese
board (£5 supplement)

All menu items are subject to availability. Please speak to your server if you have any allergies or dietary requirements.

We are a cashless business here at Salt, so please be aware that we can only accept card payments.



Salt

PORTLAND MARINA

