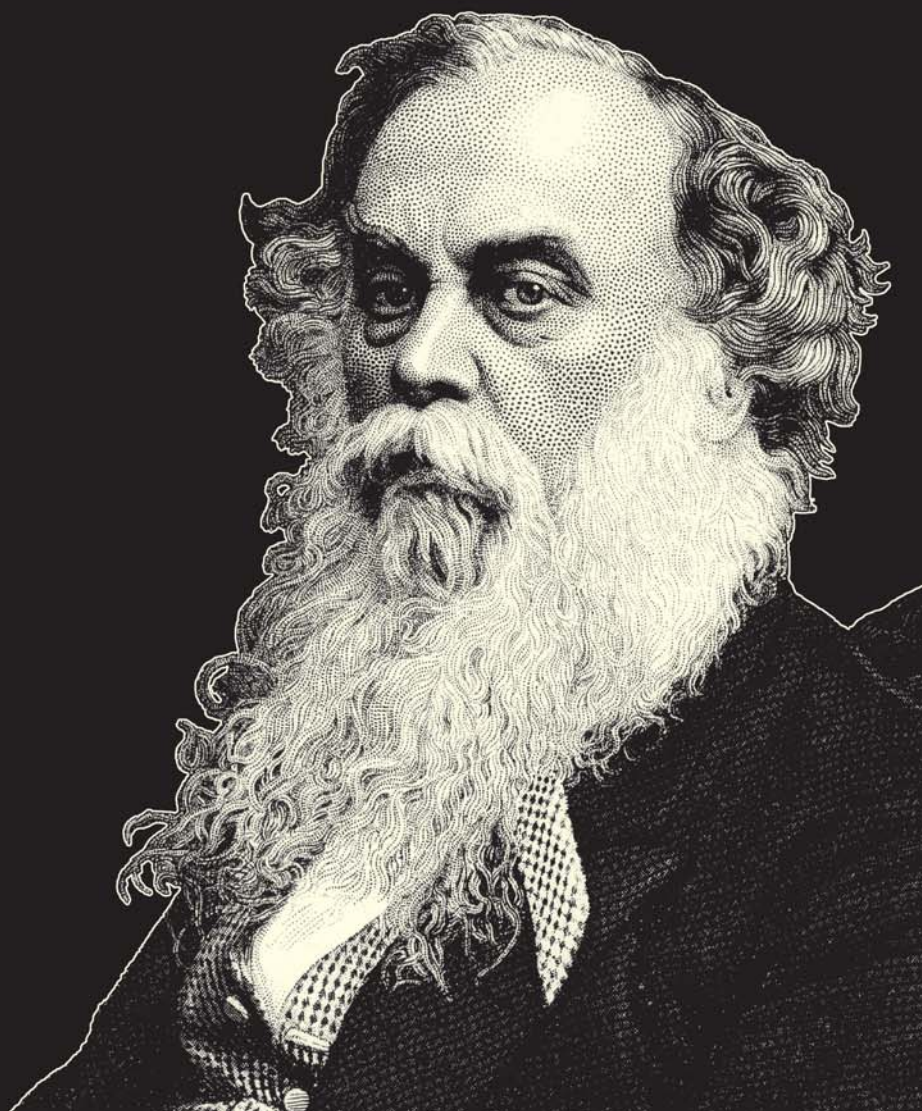


don't tell

*Titus...*

BAR + RESTAURANT



Saltire village was a planned community built by Titus Salt between 1850 and 1875 to house the workers at his new mill. The houses and facilities offered a great improvement on those in nearby Bradford at the time. Yet one thing was missing – as a nonconformist with sympathies for the temperance movement (and a keen sense of his own business interests) Salt made sure that there was no public house or saloon built in the village.

Times have changed, and we're pleased to offer a comfortable haven in the village centre where you can enjoy a drink, some food and good company. But don't tell Titus...



don't tell  
*Titus...*

BAR + RESTAURANT

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**Open seven days a week, 10am-12midnight**

**Bar food menu available every day 12noon-8pm**

**Restaurant open Monday-Friday from 5pm,  
weekends and Bank Holiday Mondays from 12pm**

**Restaurant available for business and party bookings  
weekday lunchtimes**



# plattas to share...

<b>v</b> pakoras	£3.75
savoury vegetable fritters with imli (tamarind) chutney	
tempura battered king prawns	£4.75
sweet chilli sauce	
<b>v</b> breaded brie wedges with cranberry mayo	£4.25
kheema mattar samosas	£3.75
minced lamb and pea savoury pasties	
<b>v</b> fresh mushroom paté melba toast	£3.75
<b>V/GF</b> grilled haloumi fresh herb dressing	£3.75
homemade fish fingers with tartare sauce	£3.95
<b>GF</b> kebabs	£3.95
lean minced lamb kebabs with mint sauce	
<b>v</b> breaded jalapeno peppers	£3.75
filled with cream cheese	
<b>GF</b> crispy chorizo and new potatoes	£4.75
chicken wings	£3.95
in spicy breadcrumbs with aioli	
<b>GF</b> king prawn skewers with garlic butter	£4.75
<b>V/GF</b> chips and dhal	£3.95
thick chips with lentils	
<b>v</b> garlic and herb baguette	£3.05
<b>v</b> tortelli-asparagus and pecorino pasta	£4.25
served with olives and grilled vegetables	
<b>GF</b> chicken tikka	£3.95
tandoori marinated chicken fillets	
<b>v</b> tortilla chips with tomato salsa	£3.05
<b>v</b> pitta bread with houmous	£3.05

## TEAR & SHARE

**v** freshly baked artisan bread served with flavoured oils £4.95

## NACHOS *Titus*...STYLE

tortilla chips topped with kheema, dhal, melted cheese, jalapeno and yoghurt £6.95 (**v** option available)

**v** homemade thick chips with aioli

£3.05

Please be aware that some of our dishes may contain nuts

**v** – suitable for vegetarians **GF** – gluten free

# salad bowls...

**V/GF** greek salad feta cheese, cucumber, olives, tomatoes and fresh oregano

**GF** salad nicoise

tuna, baby potatoes, boiled egg, green beans, olives and anchovy fillets

**GF** smoked chicken caesar salad

romaine lettuce, anchovies, croutons and a poached egg

**GF** prawn cocktail salad

shredded iceberg, vine tomatoes, marie rose dressing, brown bread and butter

...all at £6.95 each

**V/GF** coleslaw and potato salad

**V/GF** rocket and parmesan

**V/GF** tomato, red onion and olives

...all at £2.95 each

the *Titus...* burger

£9.95

minced steak on a floured bap with bacon and swiss gruyère,  
homemade relish and chips

## TRADITIONAL ITALIAN STONE-BAKED PIZZA

**v** margherita

£7.95

**v** chargrilled vegetables

£8.95

salami, pepperoni and rocket

£8.95

# sandwiches...

**v** grilled vegetables, pesto and mozzarella pannini

£3.75

tuna and mature cheddar pannini

£3.75

4oz rib-eye steak, mustard and fried onion baguette

£5.25

all day breakfast bap bacon, sausage and egg

£4.95

bacon, lettuce and tomato – classic BLT

homemade fish fingers, crunchy lettuce and tartare sauce

the *Titus...* club chicken breast, bacon, mixed leaves, guacamole and  
mayonnaise on lightly toasted bread

ham, egg and cheese toastie

...all served in a choice of white or malted grain bloomer £4.95 each

## PIEGATA

Your choice of filling in a folded Italian, olive oil bread...

chicken tikka lettuce, sliced tomatoes, red onions with raita yoghurt

**v** feta cheese olives, pesto, rocket salad with a mint vinaigrette

lamb kebabs lettuce, sliced tomatoes, red onions with mint sauce

...all at £4.95 each

# restaurant menu...

served in our upstairs dining area and also available for weekend lunch

## to start

classic prawn cocktail served with brown bread and butter	£5.95
today's risotto ask your waiter for today's choice	£4.75
soup of the day served with crusty bread	£3.95
eggs benedict poached egg and bacon on toasted muffin with hollandaise sauce	£5.95
garlic, thyme and maple syrup studded camembert with crusty bread	£6.95
pan-fried lamb's liver black pudding mash and onion sauce	£5.95
baby button mushrooms in a creamy garlic sauce, served with melba toast	£4.95

**NACHOS** *Titus... STYLE*  
tortilla chips topped with  
kheema, dhal, melted cheese,  
jalapeno and yoghurt £7.95  
(vegetarian option available)

*Titus... PLATTAS*  
**SELECTION**  
vegetable pakoras, kheema  
mattar samosas and lamb  
kebabs £7.95

## mains

salmon fishcakes and parsley sauce with buttered spinach	£10.95
cajun tuna chargrilled tuna fillet served with rocket salad and new potatoes	£12.95
sausage of the day served with black pepper mash and onion gravy	£9.95
prime rib-eye steak chargrilled to your taste, with or without garlic butter, served with thick chips, rocket and parmesan salad	£13.95
the <i>Titus...</i> burger minced steak on a floured bap with bacon and swiss gruyère, homemade relish and chips	£10.95
chicken and leek pie with your choice of potato and fresh vegetables	£8.95

Please be aware that some of our dishes may contain nuts

rump of lamb with root vegetables, mashed potatoes and red wine sauce	£12.95
the anglo-indian kedgerree savory rice, smoked haddock, lentils and mushrooms, topped with a poached egg	£8.95
8oz fillet steak chargrilled to your taste, served with thick chips, rocket and parmesan salad and peppercorn sauce	£16.95

#### TRADITIONAL PUNJABI CURRIES

mattar paneer indian cheese curry with cashew nuts and peas	£8.95
baigan bharta roast aubergine curry	£8.95
traditional chicken curry homemade indian recipe	£9.95
kheema mattar lean minced lamb curry with peas	£9.95
all served in a karahi (hot) with naan bread and mint relish	

#### vegetarian

buffalo mozzarella, beef tomatoes and basil pesto and balsamic dressing	£7.95
pappardelle, wild mushrooms and ricotta sauce tossed with parmesan shavings and fresh pesto	£8.95
spinach and feta pie mixed salad and red pepper dressing	£8.95

**today's specials** please ask your waiter for details

#### extras

rocket and parmesan salad • beer battered onion rings • basmati rice •  
tomato, red onion and olives • panache vegetables • creamy mash •  
buttered spinach • dhal (lentils) ...all at £2.95 each






homemade thick chips with aioli	£3.05
artisan bread with flavoured oils	£4.95
garlic and herb baguette	£3.05

see our specials boards for desserts...

# by the glass...

BIN NO.		175 ml GLASS	250 ml GLASS	BOTTLE	GUIDE NO.
<b>white</b>					
	1 Tierra Sauvignon Blanc, Maule Valley, Chile zesty citrus ripeness	£3.40	£4.40	£12.95	1
	2 Berri Estates Unoaked Chardonnay, SE Australia frisky, lemon freshness	£3.40	£4.40	£12.95	3
	3 Hardys 'The Riddle' Riesling-Gewurztraminer, SE Australia laden with lychees and tropical fruit	£3.70	£4.70	£13.95	4
	4 La Campagne, Viogner, Vin de Pays d'Oc, France dry, with classic floral aromas	£3.70	£4.70	£13.95	2
	5 Vendange Pinot Grigio, California fruitily friendly flavours with melons and pears	£4.05	£5.05	£14.95	2
	6 Petit Chablis, J. Moreau et Fils, France lean, elegant with underlying Chardonnay fruit	£5.40	£6.40	£18.95	1
	7 Faustino VII Rioja Blanco, Spain 'Viura' at its best, with delicately scattered soft spice			£19.95	2
	8 Vidal Estate Sauvignon Blanc, Marlborough, New Zealand classic crisp, herbaceous style mingled with passion fruit and melon flavours – great intensity and length			£19.95	1
	9 Chablis, Louis Jadot, France a fuller style of Chablis, still typically bone-dry with subtle hints of toasty-vanilla oak flavours			£23.95	1

## wine expressions

-  very dry, delicate, subtle whites
-  dry, herbaceous or aromatic whites
-  juicy, fruit-driven, ripe whites
-  full-flavoured, nutty, oaked whites
-  refreshingly racy medium-sweet whites

## taste guide

- 1 very dry
- 2 dry
- 3 off-dry
- 4 medium

BIN  
NO.

175 ml  
GLASS





250 ml  
GLASS

BOTTLE  
GUIDE  
LETTER

## red

	10 Tierra Merlot, Colchagua Valley, Chile pepper sprinkled blackberry ripeness	£3.70	£4.70	£13.95	<b>B</b>
	11 Condesa de Leganza, Tempranillo, Spain just picked ripe berries, vanilla hints	£3.70	£4.70	£13.95	<b>C</b>
	12 Berri Estates Shiraz, SE Australia dark black cherries, complemented by vanilla spices	£4.05	£5.05	£14.95	<b>C</b>
	13 Vendange, Cabernet Sauvignon, California softly squeezed surf of blackberries	£4.40	£5.40	£15.95	<b>A</b>
	14 Ravenswood Vintners Blend Zinfandel, California vibrant, sprinkled with sun soaked spice	£5.40	£6.40	£18.95	<b>C</b>
	15 Vidal Estate, Pinot Noir, Hawkes Bay, New Zealand typical fruit flavours and ripe youthful tannis	£5.70	£6.70	£19.95	<b>B</b>
	16 Faustino V Rioja Reserva, Spain layers of the finest berry, stunningly laced with creamed-vanilla			£23.95	<b>C</b>
	17 Barolo I Siglati, Sant Orsola, Italy one of the great red wines of the world, Nebbilo grapes offer powerful aromas enveloped in richness			£25.45	<b>D</b>
	18 Châteauneuf-du-Pape, Domaine de l'Arnesque, France uncover the secret of Galets and how they help to exude such heady spiced berry abundance laden with generous creamy oak			£27.95	<b>D</b>

## wine expressions

	light, simple, delicate reds
	juicy, medium-bodied, fruit-led reds
	spicy, peppery, warming reds
	oaked, intense, concentrated reds

## taste guide

<b>A</b>	light
<b>B</b>	medium-light
<b>C</b>	medium
<b>D</b>	full-bodied

# rosé and fizz...

BIN NO.		175 ml GLASS	250 ml GLASS	BOTTLE	GUIDE NO.
<b>rosé</b>					
19	Berri Estates Shiraz Rosé, SE Australia heaps of ripe, red fruit with a dusting of sugar	£3.70	£4.70	£13.95	3
20	Belvino Pinot Grigio, Rosato di Pavia, Italy bags of summer fruit deliciousness	£4.05	£5.05	£14.95	2
21	Vendange White Zinfandel, California cool mist-draped strawberries	£4.05	£5.05	£14.95	4
22	Mâcon Rosé, Louis Jadot, France a truly elegant rosé from the award-winning house of Louis Jadot	£5.70	£6.70	£19.95	1

## sparkling white

23	Prosecco Al Spago Frizzante Il Cortigiano, Fratelli Martini, Italy crisp, subtle fizz with green apples and citrus notes			£14.95	
24	Berri Estates Cuvée Brut, SE Australia soft and sparkling with hints of apple and pear flavours			£14.95	
25	Pinot Grigio Cuvee Rosé Brut, Sant Orsola, Italy fashionably pink, this pear fizz is light, dry and refreshing			£16.95	

## taste guide

- 1 very dry
- 2 dry
- 3 off-dry
- 4 medium

BIN  
NO.

175 ml  
GLASS

250 ml  
GLASS

BOTTLE  
GUIDE  
NO.

## champagne

- |   |         |
|---|---------|
| 26 Piper-Heidsieck Brut   | £40.00  |
| young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne                          |         |
| 27 Veuve Clicquot Yellow Label Brut   | £50.00  |
| reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours                          |         |
| 28 Dom Pérignon Brut Vintage  | £140.00 |
| complex, luxury Grand Cru Champagne only made in the best years – long and satisfying on the palate with layers of yeasty, nutty flavours |         |
| 29 Krug Grande Cuvée Brut   | £160.00 |
| barrel-fermented wines contribute toward the style of this magnificent, opulent and unique Champagne                                      |         |

## rosé champagne

- |  |        |
|--|--------|
| 30 Piper-Heidsieck Rosé Sauvage Brut   | £45.00 |
| fresh, red berry aromas and a hint of spice – well structured with hints of ripe, red fruit flavours |        |
| 31 Moët & Chandon Brut Rosé  | £55.00 |
| salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours      |        |

## spoil yourself or someone else...

- |  |        |
|--|--------|
| 32 Moët & Chandon Brut Impérial,<br>'Mini-Moët'            | £12.95 |
| a pocket floral fanfare, with a just-baked biscuit welcome |        |
| 33 Moët & Chandon Brut Rosé,<br>'Mini-Moët Rosé'           | £14.95 |
| nostalgic indulgence of lazy, strawberry summer days       |        |

# saltaire beers...



Saltaire Brewery was established in 2005 and is dedicated to the production of high quality, traditional English ales. The brewery is just around the corner on Dockfield Road, in the old generating hall that once provided the electricity for Saltaire trams. Although dedicated to using traditional methods and ingredients, the brewery is also thoroughly modern in terms of its brewhouse and recipes. They use malts from a long established local maltster and only brew with whole hop flowers.

**Goldings Ale, Saltaire Brewery** £3.65

A golden ale with Vienna malt giving a light biscuit base, Kentish golding hops provide good bitterness and a citrus flavour – ABV 4.2%. A fine match with fish and chicken dishes, and creamy pasta sauces.

**Fuggles Bitter, Saltaire Brewery** £3.65

An amber English bitter with rich malt flavours. English fuggie hops provide a fine aroma and satisfying bitterness – ABV 3.8%. Its malty character makes it a good accompaniment to roast and grilled meat dishes.

**Cascade Pale Ale, Saltaire Brewery** £3.65

An American pale ale with the unique flavour of cascade hops – ABV 4.8%. The beer has a piny and floral aroma that makes it a perfect partner to spicy dishes.

# draught beers and cider...



## Becks Vier (Germany)

A pilsner lager imported from Bremen, "Vier" (four in German) refers to the ABV and the four natural ingredients – glacier water, Bavarian hops, golden barley, unique yeast. Good with snacks, fried dishes, pizza and spicy food.



## Staropramen (Czech Republic)

Prague's favourite beer since 1869, a full bodied, high quality Czech pilsner with a rich hop aroma, soft malty flavour and thirst quenching bitter finish – ABV 5%. Enjoy with creamy dishes, salads, vegetarian dishes, chorizo sausage, and traditional foods.



## Guinness (Ireland)

With an initial malt and caramel flavour, Guinness Draught finishes with a dry roasted bitterness – ABV 4.1%. Guinness is a great accompaniment for seafood, oysters being a well-known combination.



## Stella Artois (Belgium)

A golden pilsner premium strength continental lager containing the original Stella Artois yeast and premium Saaz hops – ABV 5.2%. A good combination with salads, pasta, pizza, fish and chips, lightly battered foods.



## Hoegaarden (Belgium)

A distinctive pale yellow white beer with a cloudy appearance, full of lemon zestiness with gentle notes of cloves, oranges and coriander – beautifully refreshing, ABV 5%. Great with seafood, chicken and pork, as well as light, spicy Asian dishes



## Gaymers Original Cider (England)

Made using the finest English apples and crafted to create a flavour that retains its distinctive qualities when served ice cold. Gaymers Original is a clean, crisp, easy drinking medium cider, best served ice cold or over ice – ABV 4.5%.

# coffee etc...

tall coffee black or white	£1.95
espresso single shot extracted to perfection	£2.05
doppio double espresso	£2.55
cappuccino topped with steamed and foamed milk, finished with a sprinkling of chocolate	£2.55
small cappuccino	£2.25
caffé latte 'milky' espresso with a splash of foamed milk	£2.55
espresso romano espresso with a twist of lemon	£2.05
caffé americano espresso topped with steamed water served long, black or white	£2.05
caffé mocha espresso and hot chocolate topped with steamed milk and whipped cream, served with a chocolate flake	£2.95
hot chocolate topped with whipped cream, marshmallows and chocolate flake	£2.95
tea (speciality teas available)	£1.95

all coffees also available decaffeinated

look out for our new range of traditional, fancy, organic, Victorian  
style soft drinks...

for **sweets and pastries** just ask a member of staff to bring  
the specials board to you...

## ON DISPLAY AT THE BAR

come and see, or ask your waiter about...

- our new yet traditional selection of **tray bakes, sweets and cakes**
- our **new deli and charcuterie (deli-cuterie)** range of mediterranean specialities

Wherever possible all our produce is locally sourced to help support quality suppliers in the area, and we never knowingly use genetically modified food products. Please speak to our manager for further information.



don't tell,  
*Titus...*

BAR + RESTAURANT

6-7 Victoria Road, Saltaire, Bradford BD18 3LA

**Tel (01274) 595633**

[www.donttelltitus.co.uk](http://www.donttelltitus.co.uk)