



SALT KITCHEN



GO SOCIAL!



Salt Kitchen_Guest
KEEPINGITLOCAL

Our food is cooked
fresh to order

TO SHARE

Sharing Platter

salted chilli chicken
crunchy nachos
buffalo chicken wings
chilli & garlic king prawns
cheesy garlic bread
corn on cob
£35

STARTERS

Today's freshly prepared soup

(V) (GF) (optional)
breads, butter £6

Buffalo wings

(GF) Salt Kitchen hot sauce, herbs,
ranch dressing £8.50

Crunchy nachos

(V) (GF) tortilla chips, melted cheese,
guacamole, sour cream,
jalapenos, salsa £10
add Korean pulled pork £2.50
add brisket £2.50

Panko breaded Thai fishcakes

tomato & chilli jam, lemon,
tartare sauce £11

Salt & chilli chicken

Kimchi slaw, tangy mayo £12

Chilli & garlic king prawn

(GF) (optional)
garlic bread £12

Cheesy garlic bread

(GF) (optional) £6

Mozzarella sticks

tomato and chilli jam £8.50

PIZZA

Margherita

San Marzano tomato, buffalo mozzarella,
parmesan, extra virgin olive oil £17

Brisket

beef brisket, San Marzano tomato,
melted mozzarella, Cashel Blue,
pink pickled onion £17

Pepperoni

margherita with pepperoni, hot
pineapple salsa £17

All include choice of side

*Add a choice of dips £1.50 each: garlic
mayo, truffle mayo, chipotle, blue cheese,
hot sauce, chic sauce, parmesan*

TACOS

Korean BBQ pulled pork

gem lettuce, guacamole, crispy onions,
siracha, lime £18

Hand battered fish tacos

gem lettuce, pico de gallo,
curry sauce £18

All include a choice of side

SANDWICHES

Beef brisket

(GF) (optional) slow cooked brisket, onions, peppers,
melted mozzarella, rocket, chic sauce £18

Po' Boy

Portavogie battered scampi, iceberg,
beef tomato, pickled red onion, Caesar
dressing £18

Choice of side or soup

MAINS

Hannan's 6oz steak sandwich

(GF) (optional) toasted ciabatta truffle mayo, rocket,
tobacco onions, pepper sauce,
choice of side £23

Hand battered fish

fresh local chips, lemon tartare,
mushy peas, curry sauce £20

Portavogie battered scampi

fresh local chips, lemon tartare,
mushy peas, curry sauce £20

Chinese style chicken curry

(V) (optional) (GF) (optional) fragrant rice, garlic & coriander naan
bread £18

King prawn orecchiette

Nduja, red pesto, parmesan, garlic
bread £19

Spice bag loaded fries

mixed peppers, crispy chicken, chic
sauce, curry dip £18

Salt Bowl

gem lettuce, chickpeas, roasted
red pepper, chilli & basil hummus,
quinoa, pomegranate, sun dried
tomatoes, guacamole, focaccia
croutons £17

(V) (optional)

Add chicken £2.50

Add buffalo mozzarella £2.50

All day brunch

(V) (optional) (until 5pm)
honeybee sausages, grilled tomato,
dry cured bacon, fried free range
egg, Portobello mushroom, potato
bread, soda bread, chips £17

BURGERS

The Boulevard

Irwin's steak burger, grilled bacon, sweet
dill mayo, American cheese, iceberg,
beef tomato, French fried onion £16.50

The Coop

Southern fried chicken, American
cheese, iceberg, coleslaw, crispy bacon
£16.50

The Messy Mexican

Irwin's steak burger, tortilla chips, salsa,
guacamole, sour cream,
jalapenos, american cheese £17

Smokey Joe

Irwin's steak burger, Korean BBQ pulled
pork, smoked applewood cheese,
crispy onions £18

The Hangover

Irwin's steak burger, whisky marmalade,
greasy bacon, fried free range egg,
American cheese, hash brown £18

Plant it

(V) Curried cauliflower burger, chilli & basil
hummus, tomato & chilli jam,
iceberg, beef tomato £17

*All burgers served on a brioche bun
& choice of side*

DESSERTS £7.50

Apple & strawberry crumble, custard

Jam & coconut sponge, custard

Sticky toffee pudding, vanilla ice cream

Pavlova, mixed berries, fresh cream (GF)

Chocolate fudge cake, vanilla ice
cream (GF)

Cheesecake of the day, fresh fruit,
coulis

Food Allergies & Intolerances

Please speak to a member of staff before placing your order.
We cannot guarantee our food is 100% allergen free.
Breads containing gluten may be substituted for a gluten free option
for an extra 75p

(GF) Gluten Free (V) Vegetarian (VG) Vegan

SIDES £5

Fresh local chips
Sweet potato fries
Skin on skinny fries

Buttery mash
French fried onions
Side salad

UPGRADES £5.50

Lattice fries
Truffle & parmesan fries
Garlic fries
Garlic chips

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta orange, Sprite (330ml) £3.95

Troughton's Tonic, Ginger Ale, Soda (200ml) £4.50

Troughton's Sicilian Lemon (330ml) £5

Troughton's Blush Lemonade (330ml) £5

Sparkling Elderflower (275ml) £4.50

Sparkling Apple (275ml) £4.50

Still/Sparkling Water (330ml) £3.50

Still/Sparkling Water (750ml) £5

Cordial - orange, blackcurrant, lime dash 50p Jug £3

San Pellegrino lemon, orange (330ml) £4.50

Fruit juice - Orange, apple, cranberry £3.50

HOT DRINKS

Coffee

Filter £3.30	Americano £3.50
Latte £3.90	Espresso £3.30
Cappuccino £3.90	Macchiato £3.50
Flat White £3.90	Mocha £3.90

Tea

Breakfast £2.70	Green Tea £3
Decaf £2.70	Earl Grey £3
Peppermint £3	Camomile £3

Cosy Stuff

Hot chocolate £4
Extra shot espresso 85p
Flavoured syrup 85p

Milk Menu

Almond, Coconut,
Oat - Add 95p



WINE LIST

RED

Butchers Block Malbec Argentina

Well balanced with notes of boysenberry & blackberry. Food pairings - steak, venison, lamb & poultry - Btl £35

Talinga Park Shiraz Australia

Bursting with ripe berry fruit, spices and black pepper with a long smooth finish. Food pairings - roast meats, pasta, cheese - Btl £32

Road Trip Merlot

Flavours of intense summer berries and cassis. A pleasant wine with nice acidity and black fruit notes. Food pairings - seafood and cured meats - Btl £32

WHITE

Nika Tiki New Zealand

An expressive and zesty nose of citrus and lime underpinned with notes of nectarine and passionfruit. Food pairings - seafood, chicken, pork and cheese Btl £35

Road Trip Pinot Grigio Italy

Balanced with a fruity character of green apple, pear and lemon zest. Food pairings - shellfish, vegetarian and salads Btl £32

Talinga Park Chardonnay Australia

A full and ripe wine with tropical notes of banana and pineapple, and lots of vanilla on the palate. Food pairings - seafood, chicken and pork Btl £32

PROSECCO

Mionetto Prosecco

Apple, white peach and honey. It is crisp and refreshing with just a hint of sweetness, making it a perfect tippie for raising a toast!
Btl £32 20cl Btl £9.50

1/4 Bottle Selection

White

The Marker Pinot Grigio £7.50
The Marker Sauvignon Blanc £7.50

Reds

The Marker Merlot £7.50
The Marker Malbec £7.50

Rose

The Marker White Zinfandel £7.50

ROSE

Frocks and Thrills White Zinfandel California

Floral and fresh, packed with summer berries with a well balanced finish. Food pairings - creamy pasta, chicken & pork- Btl £32

West Coast Cooler Original or Rose 250ml £4.50

COCKTAILS

Martini's

Espresso

Vodka, Tia Maria, espresso, sugar syrup

French

Chambord, vodka, pineapple juice, grenadine syrup

Passionfruit*

Vodka, Passoa, lime juice, passionfruit puree, pineapple juice

Mojitos

Mint*

White rum, lime juice, mint, soda, sugar syrup

Raspberry*

Chambord, white rum, lime juice, sugar syrup, raspberry

Margaritas

Classic

Tequila, Cointreau, lime juice

Spicy

Tequila, Cointreau, lime juice, tabasco

Favourites

Strawberry Daiquiri*

White rum, lime juice, strawberries, sugar syrup

Bramble

Gin, Creme de mure, lemon juice, sugar syrup

Whiskey Sour

Bushmills whiskey, lemon juice, sugar syrup, egg white, angostura bitters

Pina Colada*

Coconut rum, coconut milk, sugar, pineapple juice

Tequila Sunrise

Tequila, orange juice, grenadine

Apple Crumble

Symphonia apple rum, cinnamon whisky, lemon juice, egg white, apple juice

£9.50

*Mocktails available £6.50

CIDERS & BEERS

Coors light (330ml) £5.10	Whitewater Brewery
Peroni Gluten Free (330ml) £5.10 ^{GF}	Belfast Lager (440ml) £6.50
Peroni 0% (330ml) £5	Belfast Black (440ml) £6.50
Asahi (330ml) £5.10	Maggie's Leap (440ml) £6.50
Birra Moretti (330ml) £5.10	Draught Beer
Maddens Mellow (330ml) £5.10	Heverlee £6.50 ½ pint £3.50
Magners (330ml) £5.10 ^{GF}	Peroni £6.50 ½ pint £3.50
Armagh Cider 0% (330ml) £5	Guinness £6.50 ½ pint £3.50

COOL STUFF

Ask server for details

Milkshakes

Chocolate, Strawberry, Vanilla £4.50

Iced coffees

Vanilla, Caramel, Hazelnut £4.50

SALTKITCHENBANBRIDGE.CO.UK

028 4062 6957

PRIVATE PARTIES & OUTSIDE CATERING

We are proud to use only the best local suppliers...

Draynes Farm, Lisburn
Hannan Meats, Moira
Keenan Seafoods, Belfast
SD Bells, Belfast
Carnbrooke Meats, Dromore

Irwin's Butchers, Banbridge
Armagh Cider Company
Whitewater Brewery, Castlewellan
Grange Farm, Moy
Mourne Eggs, Rathfriland

We appreciate reviews...

