



SALT KITCHEN



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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 the cob £35

Crunchy nachos V GF

tortilla chips, luxury cheese sauce, guacamole, sour cream, jalapeños, salsa £12.00

add

BBQ Korean pulled pork £2.50

Chilli mince £2.50

STARTERS

Today's freshly prepared soup V (optional GF)

bread, butter £6.50

Crispy halloumi fries V

tomato, chilli jam £8.50

Buffalo chicken wings GF

Salt Kitchen hot sauce, herbs, ranch dressing £8.50

Chilli & garlic king prawns

garlic bread £13 (optional GF)

Corn ribs V GF

deep fried crispy corn, chilli & herb butter £7

Cheesy garlic bread V

£6.50 (optional GF)

PIZZA

Hawaiian

pineapple, baked ham, melted mozzarella, San Marzano tomato £18.50

Pepperoni

margherita with pepperoni, hot honey sauce £18.50

Margherita

San Marzano tomato, buffalo mozzarella, parmesan, extra virgin olive oil £18.50 (optional V)

All include choice of side (Optional GF)

Add a choice of dips £1.50 each: garlic mayo, hot sauce, chic sauce, parmesan, Korean barbeque

FLATBREADS

Steak Flatbread

fillet steak, Greek yoghurt, duo grain, rocket, chimichurri, red chilli, spring onion, pomegranate £20

Bang Bang Chicken

crispy panko coated chicken, gem lettuce, chilli, tangy bang bang mayo, ranch dressing £20

All include a choice of side or soup

DESSERTS £7.50

Apple crumble, custard

Pavlova, mixed berries, fresh cream GF

Chocolate fudge cake, vanilla ice cream GF

Sticky toffee pudding, vanilla ice cream

Jam & coconut sponge, custard

Cheesecake of the day, fresh fruit, coulis

BURGERS

The Boulevard

6oz steak burger, grilled bacon, sweet dill mayo, American cheese, iceberg, beef tomato, French fried onion £18.50

The Smokey Joe

6oz steak burger, slow cooked pork, Korean barbeque sauce, smoked Applewood cheese, pickle, sriracha, crispy onions, rocket £18.50

The Messy Mexican

6oz steak burger, tortilla chips, salsa, guacamole, sour cream, jalapeños, American cheese, iceberg £18.50

The Italian Job

6oz steak burger, spinach, buffalo mozzarella, sun-dried tomato, roasted red pepper, basil pesto £18.50

The Beef & Bird

6oz steak burger, crispy chicken, melted mozzarella, dynamite sauce, iceberg, beef tomato, pepper sauce £18.50

The Allotment V

plant burger, chargrilled peppers, spinach, Greek yoghurt, chilli & basil hummus £18.50

All burgers served on a brioche bun & choice of side

MAINS

6oz steak sandwich

wholegrain mustard mayo, rocket, tobacco onions, pepper sauce, toasted ciabatta, choice of side £25

Hand battered fish

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

Hand battered fish tacos

gem lettuce, lemon mayo, pico de gallo £20

Chinese style chicken curry

(optional V) (optional GF)
fragrant rice, garlic & coriander naan bread £18.50

Spice bag loaded fries

crispy chicken, mixed peppers, onions, chic sauce, curry dip £18.50

King prawn orecchiette

Nduja, red pesto, parmesan, garlic bread £20 (optional V)

Salt Bowl V

gem lettuce, lemon & cumin couscous, beetroot with honey & balsamic, sundried tomatoes, guacamole, chilli & basil hummus, focaccia croutons £19
add chicken £2.50
add buffalo mozzarella £2.50

All Day Brunch (optional V)

(until 5pm)
Carnbrooke honey bee pork sausages, dry cured bacon, potato bread, soda farl, fried free range egg, Portobello mushroom, mustard cress, grilled tomato, chips £18.50
add hash brown £2
add beans £2

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

SIDES £5

Fresh local chips
Sweet potato fries
Skin on skinny fries

Buttery mash
French fried onions
Side salad

UPGRADES £5.50

Truffle & parmesan fries
Garlic fries
Garlic chips

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta Orange, Fanta Lemon, Sprite (200ml) £3.30

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 £3.50

San Pellegrino Lemon, Orange (330ml) £4.50

Fruit Juice- Orange, Apple, Cranberry
Pineapple £3.50

CIDERS & BEERS

Coors Light (330ml) £5.20

Peroni (gluten free) (330ml) £5.20 

Peroni 0% (330ml) £5.20

Asahi (330ml) £5.20

Birra Moretti (330ml) £5.20

Maddens Mellow (330ml) £5.10

Magners (330ml) £5.10

Armagh Cider 0% (330ml) £5

Mourne Mountains Brewery

Session IPA (440ml) £6.50

Mourne Gold Pale Ale (440ml) £6.50

Mourne Mist Pilsner (440ml) £6.50

Draught Beer

Guinness £6.50 (1/2 pint £3.50)

Heverlee £6.50 (1/2 pint £3.50)

Peroni £6.50 (1/2 pint £3.50)

WINE LIST

RED

Acantus Tempranillo Cabernet, Spain

Red fruit notes of cherry and blackberry
Btl £32

Casa Do Lago Red, Portugal

Juicy red and black fruit with subtle spice and a crisp finish
Btl £32

WHITE

Acantus Sauvignon Blanc, Spain

Full bodied sauvignon blanc with apple and a hint of pineapple
Btl £32

Casa Do Lago White, Portugal

Dry and medium bodied, with hints of lemon and honeysuckle
Btl £32

ROSE

Wildwood Zinfandel Rose, USA

Aromas of fresh cherries and watermelon
Btl £32

PROSECCO

Nua Prosecco

Green apple, honeysuckle and white flowers. Great for toasting that special occasion
Btl £32

West Coast Cooler Rose (250ml) £4.50

West Coast Cooler Original (250ml) £4.50

Villa Jolanda 1/4 bottle £10.95

1/4 Bottle Selection

Whites

Santa Gloira Chile

Chardonnay £8

Sauvignon Blanc £8

Reds

Santa Gloira Chile

Merlot £8

Cabernet Sauvignon £8

Rose

Feather Falls USA

White Zinfandel £8

COCKTAILS

Classics

Amaretto Sour

Disaronno Amaretto, egg whites, lemon, sugar

Espresso Martini

Smirnoff Vodka, Tia Maria, house espresso, vanilla

French Martini

Chambord, Smirnoff Vodka, pineapple, vanilla

Passionfruit*

Vodka, Passoa, passionfruit, pineapple, lime

Classic Margarita

Tequila, triple sec, lime

Mint Mojito*

Bacardi white rum, lime, mint, soda, sugar

Bramble

Chambord, Gordons Gin, lemon, sugar

Old Fashioned

Jack Daniels, angostura bitters, sugar

Whisky Sour

Bushmills whiskey, lemon, sugar, egg whites, angostura bitters

Favourites

Apple Crumble

Fireball, Symphonia Apple Rum, lemon, egg whites, apple

Dark 'n' Stormy

Kraken black rum, lime, angostura bitters, ginger ale

White Russian

Smirnoff Vodka, Kahlua coffee liqueur, milk, cream, sugar

Velvet Elvis

Jack Daniels, Chambord, lime, sugar, sprite

ALL £10

*Mocktails available £6.50

HOT DRINKS

Coffee

Filter Coffee £3.35

Latte £3.95

Cappuccino £3.95

Flat White £3.95

Americano £3.55

Espresso £3.35

Mocha £3.95

Extra shot espresso 95p

All available decaffeinated

Milk Menu

Almond, Coconut, Oat - Add £1

Tea

Breakfast £2.70

Decaf £2.70

Peppermint £3

Green Tea £3

Earl Grey £3

Red Berry £3

Chamomile £3

Cosy Stuff

Hot Chocolate £4.00

Hot Matcha £4.50

Flavoured syrup -

Vanilla, Hazelnut,

Caramel 85p

COOL STUFF

Milkshakes

Chocolate, Strawberry, Vanilla £4.50

Iced coffees

Iced Latte £3.95

Iced Mocha £3.95

Iced Americano £3.55

Iced Matcha

Vanilla, Blueberry, Raspberry, Strawberry £4.50

Iced Tea £3



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

Draynes Farm, Lisburn

Mourne Mountains Brewery, Warrenpoint

Keenan Seafoods, Belfast

SD Bells, Belfast

Carnbrooke Meats, Dromore

Windsor Home Bakery, Banbridge

Armagh Cider, Portadown

Grange Farm, Moy

Mourne Eggs, Rathfriland

Robb Brothers Wine Merchants, Lurgan

We appreciate reviews...



PRIVATE PARTIES & OUTSIDE CATERING

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