



SALT
KITCHEN

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GO SOCIAL!



Our food is cooked
fresh to order
Please allow 15-20mins
to reach your table.

STARTERS

Today's freshly prepared soup

Yellow Door breads, butter £5.50 **V** (optional **GF**)

Strangford Lough mussels

tossed in Thai red curry, lemon grass,
toasted ciabatta £9 (optional **GF**)

Crispy buffalo chicken wings

Cashel blue cheese mayo, homemade
buffalo sauce £7 **GF**

Chilli beef nachos

sour cream, guacamole, salsa, cheese sauce £8 (optional **GF**)

Caesar salad

bacon lardons, hen's eggs, soda bread croutons,
parmesan, black olive tapenade £6 (optional **GF V**)
Add grilled chicken £2.50
Add smoked salmon £3

Bread platter

Yellow Door breads, traditional hummus, olives,
sun blushed tomatoes £8 **V**

TO
SHARE
£25

Sharing starter board

crispy buffalo wings, Strangford Lough
mussels, chilli beef nachos, mini Caesar
salad, cheesy garlic bread (optional **GF**)

Vegetarian sharing board

cauliflower bites, grilled halloumi, Yellow Door
breads, gherkins, sun blush tomatoes, love olive
pesto, olives, celery sticks, pecorino fries **V**

GF Gluten Free **V** Vegetarian **VG** Vegan

BURGERS

The Boulevard

6oz steak burger, mozzarella cheese, grilled bacon,
beef tomato, iceberg, onion ring, sweet dill mayo
£13.5 (optional **GF**)

The Smokey Joe

hickory smoked brisket burger, BBQ pulled pork,
melted applewood, tobacco onions, rocket £14

The Big Blue

6oz steak burger, homemade hot sauce,
Cashel blue cheese mayo,
rocket £13.50 (optional **GF**)

The Allotment

chargrilled courgettes & aubergines, roast
mushrooms, red peppers, sun-dried tomato pesto,
halloumi, rocket, hummus, garlic mayo £13
(optional **V GF VG**)

Meet the Greek

6oz lamb burger, cucumber & mint raita,
iceberg, beef tomato,
onion bhajis £14

Includes choice of side served
in a brioche bun

SIDES

Fresh local chips £4
Skin on skinny fries £4
Sweet potato fries £4
French fried onions £4

Buttery mash £4
Seasonal vegetables £4
Mini Caesar salad £4

UPGRADE

Cajun fries, crème fraiche & cheddar £4.75
Truffle & parmesan fries £4.75
Garlic fries £4.5
Garlic chips £4.5

MAINS

Fajitas

soft warm tortilla wraps, jalapenos, mozzarella, salsa,
guacamole, sour cream £13.50 **V**
Add grilled chicken £2.50
Add jack fruit £2.50
Choice of side

Slow cooked pastrami beef sandwich

sweet mustard, pickles, tobacco onions, black truffle
mayo, parmesan fries £15.5

Salt baked butternut squash risotto

sage butter, pecorino crumb, baby spinach £13.5
V GF

Beer battered fish tacos

pickled onion, coriander, mint, chilli, black bean
mayo, choice of side £14

Hand battered catch of the day

fresh local chips, tartare sauce, mushy peas £15

Chilli & basil orecchiette pasta

toasted breadcrumbs, parmesan cheese £13
(optional **V**)
Add chicken £2.5
Add roast veg £2

Roast of the day

buttery mash, seasonal veg, roast gravy £14
(optional **GF**)

Burrito bowl

harissa chickpeas & roasted red pepper, quinoa,
mixed leaves, black beans, corn, red onion,
tapenade, sun blushed tomato, guacamole,
sour cream, £12 **V** (optional **GF VG**)

Add grilled chicken, Portobello mushroom
or jack fruit £2.50

All day brunch

(served until 5pm)

Honeybee sausages, grilled tomato, dry cured
bacon, fried free range egg, Portobello mushroom,
potato bread, soda bread, chips £12
(includes tea or filter coffee)

SALTKITCHENBANBRIDGE.CO.UK
FOR BOOKINGS & FOOD TO GO!

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 50p

TIME FOR BRUNCH

Mon - Fri 10am - 11.45am | Sat 9am - 11.45am

Traditional Ulster fry

Honeybee sausages, grilled tomato, dry cured bacon, fried free range egg, Portobello mushroom, potato bread, soda bread £8.5

French toast

peanut butter, berry compote, Chantilly cream £7.50 **V**

Eggs benedict

toasted muffin, bacon, poached eggs, hollandaise, mustard cress £7.50 (optional **GF**)

Breakfast stack

poached eggs, smashed avocado, toasted sourdough, homemade hot sauce, crispy bacon £8 (optional **GF**)

Breakfast bagel

scrambled egg, smoked salmon, melted mozzarella £8

Buttermilk pancakes

biscoff crumb, chocolate & toffee sauce, Chantilly cream £7 **V**

Full veggie

toasted sourdough, vegetarian sausages, grilled tomato, spinach, fried free range egg Portobello mushroom £7.5 **V** (optional **GF**)

Kids breakfast (u12's)

dry cured bacon, Honeybee sausage, fried free range egg, potato bread, soda bread £5

Kids buttermilk pancakes (u12's)

crispy bacon, maple syrup £4.50

DESSERTS £5.5

Lemon meringue

Chantilly cream

Salted caramel chocolate brownie

chocolate sauce, Morelli's vanilla ice cream

Sticky toffee pudding

butterscotch sauce, Morelli's honeycomb ice cream

Belgian waffles

chocolate sauce, marshmallows, Morelli's honeycomb ice cream

Summer roulade

Chantilly cream **GF**

Eton mess sundae

meringue, mixed berry compote, Morelli's vanilla ice cream, Chantilly cream **GF**

SOFT DRINKS

Coke (330ml) £3.2
Diet Coke, Coke Zero, Fanta, Sprite (330ml) £3

Troughton's Tonic, Ginger Ale, Soda(200ml) £3.5
Troughton's Sicilian Lemon (275ml) £3.75
Troughton's Blush Lemonade (275ml) £3.75

Sparkling Elderflower (275ml) £3.5
Sparkling Apple (275ml) £3.5
San Pellegrino Lemon £3.5

Still/ Sparkling Water (330ml) £3
Still/ Sparkling Water (750ml) £4.3

Cordial

orange, blackcurrant, lime dash 50p/Jug £2.5

Fruit Juice

orange, apple, cranberry £3

COOL STUFF

Milkshakes

chocolate, strawberry, vanilla £3.75

Iced coffee

vanilla, caramel, hazelnut £3.9

BEER & CIDER

BOTTLES

Peroni (330ml) £4.5
Birri Moretti (330ml) £4.5
Down the Hatch (330ml) £4.5
Maddens Mellow (330ml) £4.5

DRAUGHT

Guinness £5
Heverlee £5
Half pint £3

Ask to see our spirits & cocktails menu



STEAK DEAL

FRI-SAT FROM 5PM
Steak, side, small glass Malbec wine

£30

KIDS DEAL £6.50

Main, dessert and drink

HOT DRINK

With scone, cookie or traybake

£4.75

HOT DRINKS

Coffee

Latte £3.1 Espresso £2.6
Cappuccino £3 Macchiato £2.8
Flat White £3 Mocha £3.2
Americano £2.9

Daily Filter

filtered daily, our own house blend: Ethiopian & Colombian beans (sweet floral fruit notes, with well-balanced acidity and good body) £2.6

Tea

Breakfast £2.4 Green Tea £2.6
Decaf £2.4 Earl Grey £2.6
Peppermint Tea £2.6

Milk Menu

Soya, Almond, Coconut, Oat - Add 50p

Cosy Stuff

Hot chocolate £3.5
Extra shot espresso 75p
Flavoured syrup 50p

WINE LIST

WHITE WINE

Consigna Verdejo Sauvignon Blanc

Aromas of citrus & exotic fruits such as pineapple, papaya with a subtle tinge of herbs
food pairing - seafood, pasta or rice salads

125ml £4.75 175ml £6.25 Btl £22

Tini Greciano Pinot Grigio Italy

Green apples with undertones of pear and grapefruit.
food pairings- chicken, pork, seafood & pasta.

125ml £4.75 175ml £6.25 Btl £22

RED WINE

Consigna Tempranillo

Aromas of red and black berries, perfect balance of tannin and fruit
food pairing - rice, pork and lamb dishes

125ml £4.75 175ml £6.25 Btl £22

Steak Maker Malbec Argentina

Ripe blackberry, plum and black cherry and a hint of dark chocolate.
food pairings- red meat, brisket, mildly spiced foods.

125ml £4.75 175ml £6.25 Btl £22

ROSE

Feather Falls - White Zinfandel USA

Bright salmon-pink colour and a fresh nose of strawberries and cream.

food pairings- creamy pasta dishes, chicken and pork.

125ml £4.75 175ml £6.25 Btl £22

West Coast Cooler

Refreshing wine cooler with berry & fruit flavours £5

PROSECCO

Villa Jolanda Prosecco 20cl Italy

White flowers, orchard fruits, and a touch of mineral. Peach, ripe apple, lemon zest and a nice mineral streak. £8

Nua Prosecco Italy

Subtle white peach, apple puree and brioche flavours and distinctively crisp finish. £25

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

Draynes Farm Lisburn
Hannan Meats Moira
Keenan Seafoods Belfast
Grange Farm Moy
Carnbrooke Meats Dromara
Wilson's Country Portadown
Buchanans Farm Shop Kilrea
Armagh Cider Company
SD Bells Belfast

028 4062 6957 PRIVATE PARTIES & OUTSIDE CATERING

We appreciate reviews...

