



SALT KITCHEN



Salt Kitchen_Guest
KEEPINGITLOCAL

Our food is cooked
fresh to order

Food Allergies & Intolerances

Please speak to a member
of staff before placing your
order.

We cannot guarantee our
food is 100% allergen free.

BRUNCH MENU

Mon to Fri - 10 to 12 noon | Sat from 9am to 12 noon

Traditional Ulster Fry

pork sausages, grilled tomato, dry
cured bacon, fried free range egg,
Portobello mushroom, potato bread,
soda bread £11
Add beans £2 | Add Hashbrown £2
(optional **V**)

Brioche French toast

maple syrup, dry cured bacon,
blueberries, mascarpone £11
(optional **V**)

Pulled pork eggs benedict

slow cooked pulled pork, English
muffin, guacamole, poached eggs,
chorizo hollandaise £12
(optional **GF**)

Garlic mushrooms on toast

toasted sourdough, spinach, fried free
range egg, basil pesto £10.50
V (optional **GF**)

Belgian waffles

crispy chicken, grilled bacon, maple
syrup £10.50

Eggs Royale

toasted muffin, smoked salmon,
guacamole, spinach, poached eggs,
hollandaise, pistachio crumb £12
(optional **GF**)

The Works

toasted bagel, hash brown, pork
sausage, dry cured bacon, American
cheese, fried free range egg, tomato
& chilli jam £11
(optional **GF**)

Buttermilk pancakes

dry cured bacon, maple syrup £9.50

KIDS OPTIONS

Kids breakfast

pork sausage, dry cured bacon,
fried free range egg, potato bread,
soda bread £7.50

Kids pancake

dry cured bacon, maple syrup £5.50

PATISSERIE

Scones - plain, fruit, cherry or
wheaten with Salt Kitchen jam £3.50

Caramel square £3.50

Fifteen £3.50

Bakewell £3.50

Raspberry ruffle £3.50

SMOOTHIES £4.50

Blueberry Thrill

banana, blueberry, raspberry,
flaxseeds

Strawberry Split

strawberry and banana

Coco Loco

mango, pineapple, coconut, lime &
mint

Big 5

strawberry, mango, kiwi, pineapple

Berry Go Round

strawberry, blackberry & raspberry

Pash 'N' Shoot

mango, pineapple, passionfruit
seedless

COFFEE SELECTION

Latte £3.50
Cappuccino £3.50
Flat White £3.50
Americano £3.20

Espresso £3
Macchiato £3.20
Mocha £3.75

Milk Menu Soya, Almond,
Coconut, Oat - Add 75p

TEA SELECTION from SD Bells

Earl Grey ... Black China tea with oil
of Bergamot £2.90

Green Tea ... refreshing and high in
antioxidants £2.90

Chamomile ... caffeine free soothing
& medicinal £2.90

Peppermint ... refreshing herbal
remedy £2.90

Decaffeinated ... full flavoured blend
of black tea £2.60

Breakfast ... award winning full
flavoured & strong £2.60

Check out our Retail Deli section

#keepingitlocal #supportinglocalsuppliers



SALT KITCHEN



GO SOCIAL!



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TO SHARE

Seafood platter

fish tacos, salted chilli squid, Thai fishcakes, prawn cocktail, chilli & garlic king prawns, choice of side £40

Sharing platter

pork belly bites, crispy buffalo wings, salted chilli chicken, cheesy garlic bread, corn ribs, mini Caesar salad, choice of side £35

STARTERS

Today's freshly prepared

soup (V) (optional GF)

bread, butter £6

Buffalo wings (GF)

Salt Kitchen hot sauce, herbs, blue cheese mayo £8.50

BBQ wings (GF)

smoked BBQ sauce, ranch dressing £8.50

Polenta breaded brie (V)

dressed leaves, strawberry & balsamic jam £9

Corn ribs (VG GF)

crispy corn, Kombu seasoning £6.50

Bruschetta

ciabatta bruschetta, cured Parma ham, aged parmesan, olive oil £11

Spanish garlic prawns

(optional GF)

toasted bruschetta, paprika & parsley £12

Pork belly bites (GF)

crispy pork belly, spring onion, sesame seeds, honey, soy & ginger £9

Crunchy nachos (V GF)

tortilla chips, cheese sauce, guacamole, sour cream, jalapenos, salsa £9
add pulled pork £2.50
add chilli mince £2.50

TACOS

Beer battered fish

gem lettuce, coriander, Pico de Gallo £17

Pulled pork (optional VG jackfruit) (optional GF)

red cheddar, BBQ pulled pork, pickled red onion, guacamole, cilantro £18

Crispy chicken

Rainbow slaw, chipotle, crispy onions, burnt lime £17

All include choice of side.

SANDWICHES

The Reuben (optional GF)

pastrami, sauerkraut, thousand island, Swiss cheese, iceberg £18

Ham & cheese melt (optional GF)

Belfast ham, melted mozzarella, pickles, English mustard £16.50

Club sandwich (optional GF)

grilled chicken, crispy bacon, iceberg, beef tomato, chipotle mayo £16.50

BBQ pork (optional GF) (optional VG jackfruit)
slow cooked BBQ pulled pork, rainbow slaw, red cheddar, tobacco onions, ranch dressing £16.50

Choice of side or soup

SALAD

Chicken Caesar salad (optional GF)

grilled chicken, bacon lardons, garlic croutons, smoked tomato pesto, Caesar dressing £16

Open prawn salad (optional GF)

prawn & Marie rose, lettuce, cucumber, pickled pink onions, smoked tomato pesto, wheaten bread £18

SIDES £5

Fresh local chips
Sweet potato fries
Skin on skinny fries

Buttery mash
French fried onions
Side salad

MAINS

Cajun chicken & smoked bacon rigatoni pasta

(optional V)

creamy Italian tomato sauce, parmesan, garlic ciabatta £19

Crispy maple chicken

sticky maple & chilli chicken, kimchi slaw, burnt lime, sweet chilli mayo, choice of side £17

Hand battered fish

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

Thai green curry

(optional V) (optional GF)

lemongrass, chilli, ginger, fragrant rice, garlic & coriander naan bread £17

Chicken fajitas (optional V)

tortilla wraps, guacamole, salsa, sour cream, fragrant rice, sweet potato wedges £18

Hannan's 6oz steak sandwich (optional GF)

toasted ciabatta, truffle mayo, rocket, tobacco onions, pepper sauce, choice of side £23

Goats cheese & caramelised onion tart (V)

beetroot & walnut salad, roasted red pepper, balsamic, choice of side £16.50

All day brunch (optional V) (until 5pm)

Honeybee sausages, grilled tomato, dry cured bacon, fried free range egg, Portobello mushroom, potato bread, soda bread, chips £16

Add beans £2 | Add Hashbrown £2

PIZZA

Nduja

margherita with nduja, roasted red peppers, salami, chilli honey £17

Pepperoni

margherita with pepperoni, extra virgin olive oil, parmesan £17

The Neapolitan (optional V)

passata, buffalo mozzarella, parmesan, basil pesto £16

All include choice of side.

BURGERS

The Boulevard (optional GF)

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

Truffle honey chicken burger

twice coated buttermilk chicken, bacon ketchup, honey & whipped goat's cheese £16.50

Smokey Joe (optional GF)

Irwin's steak burger, smoked BBQ pulled pork, tobacco onions, smoked applewood cheese, iceberg £17

The messy Mexican (optional GF)

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

Surf & turf (optional GF)

Irwin's steak burger, garlic king prawns, melted mozzarella, Cajun mayo, iceberg, beef tomato £18

Curried cauliflower

iceberg, vegan applewood cheese, ranch slaw, tomato & chilli jam £16.50

All burgers served on brioche bun & choice of side

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Breads containing gluten may be substituted for a gluten free option for an extra 75p

GF Gluten Free V Vegetarian VG Vegan

UPGRADES £5.50

Sweet potato wedges
Truffle & parmesan fries

Garlic fries
Garlic Chips

DESSERTS £7.50

Fresh fruit pavlova served with fresh cream **GF**

Chocolate fudge cake served with ice cream **GF**

Chocolate brownie, vanilla ice cream, pistachio crumb

Cheesecake – ask your server

Bramley apple crumble, custard **GF**

Vegan raspberry frangipane with vanilla ice cream & raspberry sorbet **VG GF**

COLD DRINKS

Beers & Ciders

Coors light (330ml) £5

Peroni (330ml) £5

Peroni 0% (330ml) £5

Asahi (330ml) £5

Birra Moretti (330ml) £5

Maddens Mellow (330ml)

£5.50

Magners (330ml) £5

Whitewater Brewery

Belfast Lager (440ml) £6.50

Belfast Black (440ml) £6.50

Maggie's Leap (440ml) £6.50

COOL STUFF

Ask server for details

Milkshakes

Chocolate, Strawberry, Vanilla £4.50

Ice coffees

Vanilla, Caramel, Hazelnut £4.50



WINE LIST

WHITE

The Horologist Sauvignon Blanc New Zealand

fresh and crisp with aromas of lemons, lime, gooseberry and a clean fruity finish.
Food pairings - seafood, chicken, pork & cheese
125ml £6.50 175ml £7.50 Btl £35

La Deliziosa Pinot Grigio Italy

fresh notes of citrus fruits and pear with light hints of white blossom.
Food pairings - shellfish, vegetarian & salads
125ml £6 175ml £7 Btl £32

RED

Butchers Block Malbec Argentina

well balanced with notes of boysenberry & blackberry.
Food pairings - steak, venison, lamb & poultry
125ml £6.50 175ml £7.50 Btl £35

Maison Barboulot Pinot Noir France

Bright garnet red wine with fresh aromas of cherry and raspberry, subtle vanilla and pepper.
Food pairings - roast meats, pasta, cheese
125ml £6 175ml £7 Btl £32

ROSE

La Batische Rose

Crisp and dry with candied red-berry fruits.
Food pairings - creamy pasta, chicken & pork
125ml £6 175ml £7 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 £30 20cl Btl £9.50

COCKTAILS

Martini's

Espresso

Vodka, Tia Maria, house espresso, sugar syrup

French

Chambord, vodka, pineapple juice

Passionfruit

Vodka, possoa, vanilla syrup, passionfruit puree

Mojitos

Mint*

Rum, fresh lime, mint, soda, sugar syrup

Raspberry*

Chambord, rum, fresh lime, sugar syrup, raspberry coulis

Margaritas

Classic

Tequila, Cointreau, lime

Spicy

Tequila, Cointreau, lemon, tabasco, chilli flakes

Favourites

Strawberry Daiquiri *

Rum, lime juice, strawberries, sugar syrup

Bramble

Chambord, gin, fresh lemon juice, sugar syrup

Whiskey Sour

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

Amaretto Sour

Amaretto, bourbon, lemon juice, sugar syrup, egg white

Pina Colada

Coconut rum, coconut milk, sugar, lemon, pineapple juice

Tequila Sunrise

Tequila, Cointreau, cranberry juice, lemon, grenadine

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta orange, Fanta lemon, Sprite (330ml) £3.80

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

Latte £3.50

Cappuccino £3.50

Flat White £3.50

Americano £3.20

Espresso £3

Macchiato £3.20

Mocha £3.75

Tea

Breakfast £2.60

Decaf £2.60

Peppermint £2.90

Green Tea £2.90

Earl Grey £2.90

Cosy Stuff

Hot chocolate £4

Extra shot espresso 75p

Flavoured syrup 75p

Milk Menu

Soya, Almond,

Coconut, Oat - Add 75p



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

SALTKITCHENBANBRIDGE.CO.UK

028 4062 6957 PRIVATE PARTIES
& OUTSIDE CATERING

We appreciate reviews...



£9

*Mocktails
available £6



CHILDREN'S MENU

STARTERS

Baby Bowl
(optional **GF**)
£2.50

Soup with
Bread
(optional **GF**)
£3

MAINS

Mozzarella
Pizza & Skinny
Fries
(optional **GF**)
£6.5

Freshly
Battered Fish
Goujons &
Skinny Fries
£7.5

Chicken
Nuggets &
Skinny Fries
£6.5

Steak Burger &
Skinny Fries
(optional **GF**)
£6.5

Sausage, Beans
& Skinny Fries
£6.5

Spaghetti
Bolognese
with garlic
bread
£6.5

Roast of the
Day
(optional **GF**)
£7.5

DESSERTS

Sticky toffee
pudding with
Ice Cream
£3.5

Belgian
Waffles with
Ice Cream
£3.5

Selection of
Ice Cream
£3.5

DRINKS

Orange or
Blackcurrant
Cordial
£1.00

Milk
£1.50

GF Optional Gluten Free

MEAL DEAL!

Main, Dessert & Drink
(£1 supplement for roast
and fish goujons) **£9**



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