

SALT



FOOD + DRINKS

MENU

FOOD SERVICE TIMES

MONDAY - SATURDAY | 12PM - 9PM

SUNDAY | 12PM - 7PM

DELICIOUS WOOD-FIRED PIZZA

Only the freshest ingredients will do!

Please note we only use wood from sustainable sources to fuel our oven.

TRUFFLE GARLIC BREAD (V) £8

Confit garlic puree, mozzarella, rosemary and truffle oil

MARGHERITA (V) £8.50

Homemade tomato sauce base, mozzarella, buffalo mozzarella, oregano, basil and olive oil

VODKA MARINARA (V) £10.50

Vodka marinara sauce, buffalo mozzarella, green pesto, parmesan and sun blushed tomatoes

PEPPERONI £13

Homemade tomato sauce base, mozzarella, oregano, spicy pepperoni, jalapeños, chilli flakes and rocket

CARNE £14

Homemade tomato sauce base, mozzarella, oregano, chorizo, chilli beef, paprika chicken and spicy pepperoni

BLONDE (V) £12.50

Homemade tomato sauce base, mozzarella, oregano, goats cheese, spinach and red onion jam

CAPRICCIOSA £12.50

Homemade tomato sauce base, mozzarella, oregano, sliced ham, mushroom, artichoke and grated parmesan

CURRIED LAMB SHOULDER £14

Homemade tomato sauce base, mozzarella, oregano, Indian spiced pulled lamb shoulder, yellow and green peppers, red onion and mint yogurt

GAMBERETTI £14

Homemade tomato sauce base, mozzarella, garlic king prawns, spring onions, red and yellow peppers, chilli flakes and rocket

FUNGHI (V) £12.50

Homemade tomato sauce base, mozzarella, confit garlic puree, roasted mushrooms, sun blushed tomatoes and rocket

BOSCO £13

Homemade tomato sauce base, mozzarella, Italian fennel sausage, garlic mushrooms, red onion and rocket

CHICKEN & NDUJA £13

Homemade tomato sauce base, mozzarella, oregano, paprika and garlic chicken, yellow peppers, spring onions, nduja and honey

VEGAN (V, VE, DF) £12

Homemade tomato sauce base, mixture of peppers, red onion, artichoke, sun blushed tomatoes and mushroom with confit garlic puree

KIDS

Under 12's only

MARGHERITA (V) £6.50

Homemade tomato sauce base, mozzarella and oregano

PEPPERONI £7

Homemade tomato sauce base, mozzarella, oregano and pepperoni

HAM £7

Homemade tomato sauce base, mozzarella, oregano and ham

LIGHT BITES

MIXED MARINATED OLIVES (V, GF) £3.50

HUMMUS & PITTA BREAD (VE) £5.50

BREADED MOZZARELLA STICKS (V) £7
Deep fried and served with chilli sauce

CHICKEN WINGS (GF) £8
Served with BBQ sauce and mint yoghurt dressing

MOROCCAN FALAFEL (GF, V, VE) £6.50
Sweet and aromatic falafels with mixed leaf salad and tahini dipping sauce

TERIYAKI CHICKEN SKEWERS £9.50
Pitta bread, baby gem lettuce, tomato, red onion and garlic mayo

GRILLED GOATS CHEESE SALAD (V, GF) £8.50
Mixed leaf, pickled beetroot, toasted cashew nuts, onion jam and sun blushed tomatoes

SCAMPI £10.50
Deep fried scampi, baby gem lettuce, red onion, tomato, cucumber and tartare sauce

CHINESE DUCK BON BONS £8.50
Shredded duck with Chinese spices coated in panko breadcrumbs with pickled cucumber, mixed leaf and hoisin sauce

VEGETARIAN PLATTER (V) £12.50
Mixed olives, rocket, falafel and tahini, hummus and pitta, breaded mozzarella and focaccia

SIDES AND FRIES

ONION RINGS (V) £4

SKIN ON FRIES (V, GF) £3

SWEET POTATO FRIES (V, GF) £3.50

BBQ FRIES (GF, V) £4.50
Tossed in hot BBQ sauce with spring onion and grated cheese

TRUFFLE FRIES (GF) £4.50
Grated parmesan, rosemary, chives and truffle oil

BRISKET FRIES (GF, DF) £8.50
Slow braised brisket with a rich onion gravy

LOADED CAJUN SPICED FRIES (V, GF) £7
Nacho sauce, red onion, tomato, jalapeños, melted cheese and sour cream

HOUSE SALAD (V) £5
Croutons, olives, tomato, onion, pepper, cucumber and French dressing

DIPS

GARLIC MAYO 50P

SWEET CHILLI SAUCE 50P

BBQ SAUCE 50P

SWEETS

STICKY TOFFEE PUDDING £6
Toffee sauce and banana ice cream

ICE CREAM £5
Vanilla and chocolate ice cream served in a brandy snap basket with fruit coulis

CHOCOLATE & CHERRY CHEESECAKE (GF, VE) £5.50
Served with vegan vanilla ice cream

CARAMEL APPLE PIE £6
Served with clotted cream

SALT CRAFT BEER

LOOM PALE 4%

True to the original, we weave together America's finest hops, before dry-hopping for a refreshingly lighter, crisper taste. The result is a game changing, full flavoured 4% session beer, that's familiarly light, yet rewardingly different

JUTE SESSION IPA 4.2%

Putting a spin on this hazy classic, we added a fine double act of Australian & American hops to create an unusually crisp, light, session IPA that still packs a flavour punch – delivering juicy, citrus notes and a low bitterness, melon-rind finish

CITRA NEIPA JNR 4.5%

Brewed with bags of Citra, this unique hop provides our namesake with a super juicy, tropical fruit aroma and flavour, providing powerful, interwoven notes of mango, guava, and lychee fruit. Heavy dry hopping gives its characteristic haziness, full body and full-on bitterness to finish

OSSETT BREWERY CASK BEER

BUTTERLEY YORKSHIRE BITTER 3.8%

A traditional, easy drinking Yorkshire Bitter, made from all British ingredients. The beer initially has sweet malt and honey on the palate, followed by a moderately bitter finish

YORKSHIRE BLONDE PALE SESSION ALE 3.9%

This pale ale is full-bodied, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma

HUCKABACK NEIPA 5.5%

With a winning combination of Mosaic, Citra and Amarillo hops, expect a lemon sherbet aroma with strong notes of lemon verbena. Generously hopped, this hazy New England IPA is smooth and intensely fruity with a soft, pithy bitterness on the end

ALPACA DDH IPA 6.6%

Our Alpaca double dry-hopped IPA is every bit as luxurious as its namesake. From its intense tropical hop aroma to its guava, melon and following honey notes; crisp and punchy. The tropical fruits beautifully balance with a dry, bitter finish

IKAT DDH DIPA 8%

With an intense tropical fruit and citrus hop aroma. Full-bodied and intertwined with tropical character, expect a little guava, mango, passion fruit and lychee followed by more mellow honey notes for a smooth but surprisingly bold finish

TRAM DOUBLE NEIPA 8%

Influenced by a mix of hops from the far-flung hop fields of the USA and New Zealand. Dry hopped and full bodied. Hazy in appearance and memorable in taste with notes of gooseberry, grape and tropical fruit with a low bitterness finish

WHITE RAT HOPPY PALE ALE 4%

This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus and Amarillo hops produce an intensely aromatic and resinous finish

SILVER KING AMERICAN PALE ALE 4.3% (GF)

A simple combination of UK grown pale malt and American Cascade and Chinook hops result in a crisp, dry and refreshing pale ale with aromas of citrus fruit and balanced bitterness

WOODOO CHOCOLATE ORANGE STOUT 5%

A deliciously rich and full-bodied stout, chocolate flavours dominate the palate paired with aromas of orange and vanilla

EXCELSIUS DRY-HOPPED PALE ALE 5.2%

A classic pale ale, that is smooth, fruity and full-bodied with a deceptive bitterness to complement its alcohol strength

COCKTAILS

Can't spot the cocktails?

We now have a variety of cocktails 'on tap' available direct from the Taproom bar.

PASSION FRUIT MARTINI 10.1%

The perfect combination of smooth potato vodka, tart tropical passion fruit, balanced with notes of vanilla and lime

SALTED CARAMEL ESPRESSO MARTINI 10%

Triple distilled vodka, espresso liqueur, cold brew coffee and salted caramel

APEROL SPRITZ 9%

An Italian classic, bittersweet zesty orange with complex herbal scents and notes of vanilla brought together with sparkling wine and soda

RUM PUNCH 8.5%

Bacardi Carta Ora balanced perfectly with pineapple, passionfruit, ginger and lime

BLOOD ORANGE MARGARITA 10%

A modern twist on a classic, tequila blended with lime and sugar with notes of blood orange

BRAMBLE HEDGEROW 10%

Beautifully Bramble Gin Hedgerow cocktail made purely with London dry gin, perfectly tart blackberries and lime

PEAR & WHITE TEA FIZZ 8.5%

Chase Vodka, Kanpai Sake, pear, white tea, lemon and soda. Light, crisp and golden in colour, this delicate combination is spritzed with bubbles for an exceedingly refreshing serve

STRAWBERRY & RHUBARB COSMO 10%

Triple distilled vodka, cranberry juice, British strawberries and rhubarb

GIN

TANQUERAY 43.1%

The same recipe used from 1830, a fantastic all-rounder heavy on juniper, coriander, angelica and liquorice

TANQUERAY RANGPUR 41.3%

The exotic Rangpur lime, ginger and bay leaves are added to Tanqueray's base resulting in an easy-drinking gin with a citrus twist

TANQUERAY SEVILLA 41.3%

A zesty, fruitful gin offering a bold and bittersweet taste of the sun-soaked Mediterranean. Seville oranges are distilled with orange blossom and the four botanicals of their classic gin

TANQUERAY BLACKCURRENT ROYALE 41.3%

Fresh blackcurrants and subtle notes of vanilla deliver a rich and fruity gin with subtle sweetness, balanced with the four classic London dry botanicals

GIN

CHASE PINK GRAPEFRUIT & POMELO 40%

Fresh tropical fruit notes sit up front, with plenty of enjoyable citrus acidity at its core. Juniper notes act as a spicy foil to the full-bodied sweetness

CHASE RHUBARB & BRAMLEY APPLE 40%

Classic gin botanicals are distilled with flavours of tart rhubarb, tangy apples and hints of juniper to create a crisp, zingy flavour profile

GORDONS PINK GIN 37.5%

Crafted to balance the classic juniper-led taste of Gordon's with the sweetness of raspberries and strawberries with the tang of redcurrant

BROCKMANS 40%

A unique blend of botanicals with subtle notes of berry give an intensely smooth taste to this beautifully made gin

MASONS PEAR & PINK PEPPERCORN 42%

Uniting sweet, crisp conference pear with the gentle warming spice of pink peppercorns for a delicate, aromatic flavour

MASONS PINK GRAPEFRUIT & CUCUMBER 42%

An exceptionally refreshing gin with notes of crisp, pink grapefruit citrus combining with juniper to balance the smooth cooling cucumber

MASON ORANGE & LIME LEAF 42%

Juniper, orange and kaffir lime leaf are perfectly balanced for a punchy and fragrant gin with a long, dry finish

STONEWALL RASPBERRY 37.5%

Exquisite raspberry extract is mingled into the liquid over a period of time to create a fruity gin with a sophisticated back taste from the juniper

STONEWALL PASSION FRUIT & MANGO 37.5%

Lovingly crafted using a clutch of awesome botanicals from around the world along with dollops of passionfruit and mango create a tangy and fruity gin

STONEWALL PINK RHUBARB 40%

Taking you back to the rhubarb and custard sweets of your childhood, leading into notes of lightly spice rhubarb crumble, tropical fruit, pine forest and a lemon peel tang on the finish

SIPSMITH SLOE 28%

Handcrafted by resting in the very best sloe berries on their London dry gin for 3-4 months resulting in a truly handmade sloe gin that is subtle, complex and bursting with flavour

MICIL IRISH GIN 42%

A superb balance of citrus, spice and rich floral flavours. A fragrant citrus nose, with hints of heather and bog-myrtle, gives way to a classic juniper and sweet liquorice notes, warm spice and silky lasting finish

MICIL SPICED ORANGE GIN 42%

Distinct warming orange notes, with classic Micil heather and floral tones. Balancing sweet and tart textures lead to a round, spicy finish

WINE

CHARDONNAY

AUSTRALIA

Pale lemon in colour with aromas of pineapple, melons and white peaches. Crisp and clean on the palate with fresh juicy tropical fruit flavours

PINOT GRIGIO

ITALY

This delicately refreshing dry white is lemon yellow in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit

SAUVIGNON BLANC

FRANCE

The nose is elegant and fruity. It reveals vegetal aromas such as boxwood or blackcurrant bud, but also more fruity citrus notes. Very fresh, lively and full, the palate is explosive, complex and fruity

SAUVIGNON BLANC

NEW ZEALAND

Attractively green fruited and lively, with gooseberry and lime, plus elderflower and candy notes

ZINFANDEL ROSE

CALIFORNIA

This sweet wine exhibits bright aromas of strawberry and watermelon on the palate. It is flavoursome and well-balanced with a refreshing mouth feel and a light crispness on its lingering finish

PINOT GRIGIO ROSE

ITALY

Fruity and deliciously delicate. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas

SHIRAZ

AUSTRALIA

This blend of Shiraz and Cabernet Sauvignon is packed with dark berry aromas, sweet vanilla oak and hints of stewed plums. On the palate brooding flavours of blackcurrants, raisins and mocha emerge

MERLOT

FRANCE

The nose is profound and intense, showing notes of black fruits, sweet spices and liquorice. On the palate, this wine is medium-bodied with intense notes of blackberries, candied liquorice and cinnamon

MALBEC

ARGENTINA

A very quaffable, easy-drinking wine with copious amounts of blackberry, plum and cherry. Rounded tannins make this soft on the pallet with a fresh finish that makes you reach for another glass

RIOJA

SPAIN

Cherry-red in colour with violet-hued rims. To the nose, plant aromas prevail and the presence of red fruit and liquorice are strongly noted. In the mouth, it is well structured and fresh with a very fruity finish

PROSECCO

ITALY

Fragrant and fruity on the nose, with a palate that doles out green apple, nectarine and pear flavours with an undertone of fresh earth. It has a crisp acidity and finishes with a creamy texture

HOT DRINKS

ESPRESSO

AMERICANO

LATTE

CAPPUCCINO

FLAT WHITE

MOCHA

YORKSHIRE TEA

THREE MINT TEA

EARL GREY TEA

GREEN TEA

HOT CHOCOLATE



**HAVE YOU PARKED
WITH US TODAY?
ENTER YOUR VEHICLE REGISTRATION
HERE TO AVOID A FIXED PENALTY.**

SALT
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(V) VEGETARIAN (VE) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE

FOR ALLERGENS, PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS.