

SALT



FOOD + DRINKS

MENU

FOOD SERVICE TIMES

MONDAY - SATURDAY | 12PM - 9PM

SUNDAY | 12PM - 7PM

WOOD-FIRED PIZZA



Please note we only use wood from sustainable sources to fuel our oven and serve our pizzas on biodegradable plates.

CLASSICS

MARGHERITA (V) £10.00

Homemade tomato sauce, mozzarella, extra virgin olive oil, fresh basil and grated parmesan

PEPPERONI £14.00

Homemade tomato sauce, mozzarella, pepperoni, chilli flakes and rocket

DOUBLE PEPPERONI £14.50

Homemade tomato sauce, mozzarella, duo of pepperoni, nduja, Lombardi chillies and hot honey

CARNE £15.00

Homemade tomato sauce, mozzarella, pepperoni, paprika spiced minced beef, shredded chicken and chorizo

PROSCIUTTO & FUNGHI £14.00

Homemade tomato sauce, mozzarella, prosciutto cotto, wild mushrooms, confit garlic, ricotta cheese, rocket and grated parmesan

PUTTANESCA £13.00

Homemade tomato sauce, Cantabrian anchovies, black olives, confit garlic, grated parmesan, capers, sautéed white onions and chilli flakes

FUNGHI (V) £13.50

Cheese sauce base, mozzarella, sautéed wild mushrooms, confit garlic, courgettes, parmesan and crispy onions

BLUE CHEESE CHICKEN £14.50

Homemade tomato sauce, mozzarella, garlic and thyme marinated chicken breast, gorgonzola, chorizo, confit garlic and fresh basil

VEGAN (VE) (DF) £13.00

Homemade tomato sauce, roasted cherry tomatoes, confit garlic, black olives, courgette, sautéed white onions and rocket

SIGNATURE

FORMAGGIO E CIPOLLA (V) £14.00

Homemade tomato sauce, mozzarella, creamed goats' cheese, saffron pickled shallots, crispy onions, chives and a generous drizzle of honey

GARLIC PRAWNS £14.50

Tomato and confit garlic base, mozzarella, king prawns, black olives, fresh parsley and truffle oil

SMOKEY BBQ BACON £14.00

Homemade tomato sauce, mozzarella, smoked streaky bacon, caramelised onion, Serrano ham, homemade BBQ sauce and crispy onions

WILD BOAR £17.00

Homemade tomato sauce, mozzarella, wild boar salami, burrata, extra virgin olive oil, a twist of black pepper and fresh basil

GARLIC BREAD ^{TO" BASE}

TRUFFLE & ROSEMARY (V) £6.50

Confit garlic, truffle oil, rosemary, parmesan and sea salt

NDUJA (DF) £8.50

Tomato and confit garlic, nduja, Lombardi chillies and honey

GOATS CHEESE (V) £8.00

Confit garlic, creamed goats' cheese, caramelised red onion and rosemary

GREEK (V) £8.00

Confit garlic, feta cheese, black olives, roasted cherry tomatoes, oregano and olive oil

ANCHOVY & GARLIC £7.00

Tomato and confit garlic, anchovies, parmesan and olive oil

KIDS ^{UNDER 12'S ONLY}

MARGHERITA (V) £7.00

Homemade tomato sauce, mozzarella and oregano

PEPPERONI £8.00

Homemade tomato sauce, mozzarella, oregano and pepperoni

CHICKEN £8.00

Homemade tomato sauce, mozzarella, oregano and chicken

**ANY "TO" PIZZA FROM
THE CLASSICS FOR £9**

AVAILABLE MONDAY TO FRIDAY | 12PM - 3PM

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

For allergens, please ask a member of staff for more details.

SANDWICHES

AVAILABLE MONDAY – SUNDAY | 12PM – 3PM

All of our sandwiches are served in focaccia bread with fries and a rocket side salad.

Upgrade to sweet potato fries for 50p extra.

BRAISED BRISKET £9.50

8 hour slow braised beef brisket with a red wine, onion, garlic and thyme gravy topped with melted Emmental cheese and sauerkraut

ITALIAN CLUB £10.00

Prosciutto cotto, salami, mortadella, sliced cheese, pickled shallots, tomato, iceberg lettuce, Dijon mayonnaise, Lombardi peppers and olive oil

SMOKED SALMON £9.00

Scottish smoked salmon with lemon and chive cream cheese

CHICKEN PARMIGIANA £9.00

Breaded chicken breast with melted mozzarella, basil, tomato sauce, olive oil, crispy onions and grated parmesan

VEGETARIAN (V) £8.50

Slow roasted tomatoes, creamed goats' cheese, olives, pickled shallots, rocket, green pesto and balsamic

SIDES AND FRIES

FRIES (VF) (GF) £4.50

SWEET POTATO FRIES (VF) (GF) £5.00

HOT HONEY FRIES (V) (GF) £6.00

With hot honey, feta cheese and chives

LOADED NACHO BEEF FRIES (GF) £8.00

Spicy mince beef, red onion, tomato, melted mozzarella, Lombardi peppers, nacho sauce and sour cream

ONION RINGS (V) £5.00

ROCKET & PARMESAN SALAD (V) (GF) £5.00

With a balsamic dressing

EXTRA SAUCES 50P

Garlic mayonnaise, BBQ, sweet chilli and hot honey available

SMALL PLATES

HOMEMADE PORK & BEEF MEATBALLS £7.00

Tomato sauce, grated parmesan and toasted bread

PANZEROTTI £7.00

Deep fried mini calzone stuffed with smoked cheese, nduja and spring onions, served with a tomato dipping sauce

SPICY TEMPURA KING PRAWNS (DF) £7.50

With sweet chilli sauce

PANKO BREADED CHICKEN FILLETS £8.00

Rocket salad and a ranch dipping sauce

CRISPY BELLY PORK PIECES (GF) (DF) £7.50

Hot honey glaze, chilli flakes and spring onions

HALLOUMI FRIES (V) £7.50

With harissa mayonnaise

CRISPY CHICKEN WINGS (GF) (DF) £8.50

With homemade BBQ sauce

BURRATA (V) £6.50

Whole burrata, rocket and slow roasted tomato salad with toasted bread

SMOKED SALMON £7.50

Smoked Scottish salmon with lemon and chive cream cheese, caper dressing and toasted bread

BAR SNACKS

MIXED ITALIAN OLIVES (VF) (DF) £3.00

BREAD & OILS (V) £4.50

DEEP FRIED DOUGH BALLS WITH GARLIC BUTTER AND AIOLI (V) £4.50

HONEY ROASTED CASHEW NUTS WITH PAPRIKA & SEA SALT (V) (GF) (DF) £3.50

SWEETS

ICE CREAM TUB (V) (GF) £3.00

Please ask a member of staff for today's selection of flavours

NUTELLA PIZZA (V) £6.00

10 inch pizza base covered in Nutella with white chocolate pieces

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

For allergens, please ask a member of staff for more details.

BEER



LOOM **GLUTEN FREE PALE 4.0%**

The result is a game changing, full flavoured 4% session beer, that's familiarly light, yet rewardingly different. Worth a sip outside your usual? You do the math.

JUTE **SESSION IPA 4.2%**

Sharing its name with a highly versatile natural fabric, this beer packs just the right punch. Jute puts a spin on the classic hazy style, with a seamless blend of Australian and American hops to create a seriously juicy Session IPA.

ALPACALYPSE **SESSION IPA 4.3%**

Using American hops to create a modern, hazy pale ale with a gentle bitterness; offering a balanced, great-tasting and sessionable liquid that's perfect for both established craft beer lovers and the IPA inquisitive.



BUTTERLEY **YORKSHIRE BITTER 3.4%**

This is fresh from the rolling hills of Marsden. Butterley became so popular with our Riverhead brewpub locals, we had to share it with the world. Made from all-English ingredients, with waves of malt and honey, we've captured the essence of our lush landscapes in every sip.

OSSETT BLONDE **SESSION BLONDE 3.9%**

This is a liquid tribute to Ossett, Yorkshire. The warm golden hue of this pale ale captures the sun's glow beaming down on a bustling beer garden. Hops added late in the boil create captivating fruity aromas, contributing to a classic that's stood the test of time.

HELL RAT **HELLES LAGER 4.0%**

Defiant and untamed, Hell Rat is a crisp, fresh Helles lager forged in the unrelenting fires of the underworld. Reserved for sinners, not saints. A refreshing Helles style lager brewed with extra pale malt.

SERGE **CITRA IPA 4.5%**

Expect intense notes of mango, guava, and lychee fruit, all interwoven to perfection. The result is a characteristic haziness, a full-bodied experience, and a pleasantly balanced, light bitterness finish that lingers gently on the palate.

HUCKABACK **NEIPA 5.5%**

The name's quite a mouthful, and so is the beer. Named after a loosely spun, absorbent fabric, Huckaback weaves together a generous amount of Mosaic, Citra, and Amarillo hops to create a golden 5.5% New England IPA that's brimming with juicy lemon and soft fruit notes.

IKAT **DDH DIPA 8%**

Which leads us nicely on to our namesake; a double dry hopped, double IPA; 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 **DNEIPA 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 4.0%**

Deep within the shadows, the crafty White Rat lurks - pure in name but rebellious by nature. Thriving on bold, hoppy citrus flavours, this maverick is always ahead of the curve. A refreshing pale with Cascade, Columbus and Amarillo hops.

SILVER KING **AMERICAN PALE 4.3%**

This is a truly legendary beer. Silver King has been a firm favourite since we first brewed it over 25 years ago. A national champion, this invigorating and timeless blend is perfectly balanced from the first sip to the last.

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%

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, expresso liqueur, cold brew coffee and salted caramel

APEROL SPRITZ 8%

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

LIMONCELLO SPRITZ 8%

A refreshing Italian twist on the classic mojito. Zesty, lip-smacking and fun, the perfect Summer spritz

STRAWBERRY & RHUBARB COSMO 10%

Triple distilled vodka, cranberry juice, British strawberries and rhubarb

PINK GIN FIZZ 10%

A simple yet delicious gin fizz cocktail created with a mixture of pink gin, cranberry juice, lemonade and lime

RUM PUNCH 8.5%

Bacardi Carta Ora balanced perfectly with pineapple, passion fruit, ginger and lime

BRAMBLE HEDGEROW 10%

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

FROZEN COCKTAILS

STRAWBERRY DAIQUIRI 10%

White rum, strawberry, cranberry and lime

BLUE MARGARITA 10%

Tequila, triple sec, lime and blue curacao

**2 FOR €14
ON ALL
COCKTAILS**

WINE



125ML BOTTLE

CHARDONNAY AUSTRALIA

£5.75 £25.00

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 £5.75 £26.00

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 £5.75 £26.00

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 £7.25 £30.00

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

ZINFANDEL ROSE CALIFORNIA £5.75 £25.00

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 £5.75 £26.00

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

125ML BOTTLE

SHIRAZ AUSTRALIA £5.75 £25.00

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 £5.75 £26.00

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 £6.00 £26.00

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

20CL BOTTLE

PROSECCO ITALY £8.00 £26.00

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



DARK WOODS
COFFEE

A double shot of Dark Woods Deer Hill Blend is freshly ground for each one of our coffees.

ESPRESSO	£3.40	HOT CHOCOLATE	£3.90
AMERICANO	£3.50	ENGLISH BREAKFAST TEA	£3.40
FLAT WHITE	£3.60	THREE MINT TEA	£3.40
LATTE	£3.80	LEMONGRASS & GINGER TEA	£3.40
CAPPUCCINO	£3.80	EARL GREY	£3.40
MOCHA	£3.90	GREEN TEA	£3.40

GIN



TANQUERAY 43.1% £4.80

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

TANQUERAY RANGPUR 41.3% £4.80

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% £4.80

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 BLACKCURRANT ROYALE 41.3% £4.80

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

CHASE PINK GRAPEFRUIT & POMELO 40% £4.55

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% £4.55

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% £4.00

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% £4.40

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% £4.70

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

MASONS PINK GRAPEFRUIT & CUCUMBER 42% £4.70

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% £4.70

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

STONEWALL RASPBERRY 37.5% £4.40

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% £4.40

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% £4.40

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 29% £4.50

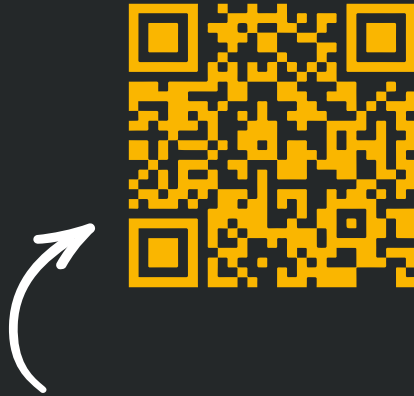
Handcrafted by resting in the very best sloe berries on their London dry gin for 3-4 months resulting in a truly handmade sloe gin that is subtle, complex and bursting with flavour

MICIL IRISH GIN 42% £4.70

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% £4.70

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



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TO AVOID A FIXED PENALTY.

SALT
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