

# SALT



## FOOD + DRINKS

MENU

### FOOD SERVICE TIMES

MONDAY - SATURDAY | 12PM - 9PM

SUNDAY | 12PM - 7PM

# WOOD-FIRED PIZZA



Only the freshest ingredients will do! Our classic and signature pizzas are crafted on 12" hand-stretched sourdough bases and served on biodegradable plates. Please note we only use wood from sustainable sources to fuel our oven.

## 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

**NDUJA & PEPPERONI** £15.50

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

**CARNE** £15.50

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

**PROSCIUTTO & FUNGHI** £15.00

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

**PUTTANESCA** £13.50

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

**FUNGHI (V)** £14.00

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

**BLUE CHEESE CHICKEN** £15.50

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

**VEGAN (VE) (DF)** £13.50

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

## SIGNATURE

**FORMAGGIO E CIPOLLA (V)** £14.50

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

**GARLIC PRAWNS** £15.00

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

**SMOKEY BBQ BACON** £14.50

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

**WILD BOAR** £17.50

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

## GARLIC BREAD

**TRUFFLE & ROSEMARY (V)** £7.00

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

**NDUJA (DF)** £9.00

Tomato and confit garlic, nduja, Lombardi chillies and honey

**GOATS CHEESE (V)** £9.00

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

**GREEK (V)** £8.50

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

**ANCHOVY & GARLIC** £7.50

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** £8.50

Homemade tomato sauce, mozzarella, oregano and pepperoni

**CHICKEN** £8.50

Homemade tomato sauce, mozzarella, oregano and chicken

**ANY 10" PIZZA FROM  
THE CLASSICS FOR £9**

TO ENJOY THIS OFFER ASK YOUR SERVER FOR THE  
10" DEAL! AVAILABLE MON - FRI | 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** £11.50  
8 hour slow braised beef brisket topped with melted Emmental cheese and sauerkraut

**ITALIAN CLUB** £11.00  
Prosciutto cotto, salami, mortadella, sliced cheese, pickled shallots, tomato, iceberg lettuce, Dijon mayonnaise, Lombardi peppers and olive oil

**SMOKED SALMON** £12.50  
Scottish smoked salmon with lemon and chive cream cheese

**CHICKEN PARMIGIANA** £11.00  
Breaded chicken breast with melted mozzarella, basil, tomato sauce, olive oil, crispy onions and grated parmesan

**VEGETARIAN (V)** £10.50  
Slow roasted tomatoes, creamed goats' cheese, olives, pickled shallots, rocket, green pesto and balsamic

## SIDES AND FRIES

**FRIES (VE) (GF)** £4.50

**SWEET POTATO FRIES (VE) (GF)** £5.50

**HOT HONEY FRIES (V) (GF)** £6.00  
With hot honey, feta cheese and chives

**LOADED NACHO BEEF FRIES (GF)** £8.50  
Spicy mince beef, red onion, tomato, melted mozzarella, Lombardi peppers, nacho sauce and sour cream

**ONION RINGS (V)** £5.50

**ROCKET & PARMESAN SALAD (V) (GF)** £5.00  
With a balsamic dressing

**EXTRA SAUCES** £1.00  
Garlic mayonnaise, BBQ, sweet chilli and hot honey available

## SMALL PLATES

**HOMEMADE PORK & BEEF MEATBALLS** £9.00  
Tomato sauce, grated parmesan and toasted bread

**PANZEROTTI** £8.00  
Deep fried mini calzone stuffed with smoked cheese, nduja and spring onions, served with a tomato dipping sauce

**SPICY TEMPURA KING PRAWNS (DF)** £8.00  
With sweet chilli sauce

**PANKO BREADED CHICKEN FILLETS** £8.00  
Rocket salad and a ranch dipping sauce

**CRISPY BELLY PORK PIECES (GF) (DF)** £8.00  
Hot honey glaze, chilli flakes and spring onions

**HALLOUMI FRIES (V)** £8.00  
With harissa mayonnaise

**CRISPY CHICKEN WINGS (GF) (DF)** £8.50  
With homemade BBQ sauce

**BURRATA (V)** £9.00  
Whole burrata, rocket and slow roasted tomato salad with toasted bread

**SMOKED SALMON** £10.50  
Smoked Scottish salmon with lemon and chive cream cheese, caper dressing and toasted bread

## BAR SNACKS

**MIXED ITALIAN OLIVES (VE) (DF)** £3.50

**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)** £4.50

## SWEETS

**ICE CREAM TUB (V) (GF)** £3.50  
Please ask a member of staff for today's selection of flavours

**NUTELLA PIZZA (V)** £6.50  
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



## FELT PEACH LAGER 4.0%

A crisp, refreshing and sessionable peach flavoured craft lager. It's light, sweet and juicy to keep you coming back for more.

## 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.

## ALPACAIPSE 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.

## 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 DIP A 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.



## 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.

## 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.

## EXCELSIUS DRY HOPPED PALE 5.0%

This is a bold and full-bodied classic. The most intense and powerful beer in our range, Excelsius embodies its Latin name - 'forever upwards'. This national champion, dry-hopped, fruity pale soars much like the red kites above our brewery.

## 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.

ALL BEERS ARE SUBJECT TO AVAILABILITY  
LOOK OUT FOR OUR ROTATING SPECIALS, COLLABORATIONS & GUEST BEERS

# COCKTAILS



## PASSION FRUIT COOLER

A rich, luxurious cocktail using British wheat vodka with warm vanilla, tart passion fruit, pineapple and fresh lime. Poured over ice

## ESPRESSO MARTINI 'ON THE ROCKS'

Sapling Vodka, espresso liqueur and Origin Cold Brew Coffee. Shaken and served on the rocks for a smooth, velvety finish

## STRAWBERRY & RHUBARB COSMO

Triple distilled vodka with natural strawberry, rhubarb, cranberry and lime fruits

## DIRTY SHIRLEY

A deliciously dirty take on the classic Shirley Temple. Raspberry soda, bright citrus, a kiss of ginger and a hint of bitters finished with Vodka. Light, crisp and dangerously moreish

## ZOMBIE

Known for being boozy and fruity it hits all the right spots. Made purely using rum, pineapple, grenadine and lime

## SPICY MARGARITA

A fiery twist on the classic. Made with tequila, lime, agave and chilli

## FROZEN COCKTAILS

### STRAWBERRY DAIQUIRI

White rum, strawberry, cranberry and lime

### BLUE MARGARITA

Tequila, triple sec, lime and blue curacao

## SPRITZ

### APEROL SPRITZ

Aperol, Prosecco and soda water make up this Italian classic

### LIMONCELLO MOJITO SPRITZ

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

### HUGO SPRITZ

Expect crisp notes of elderflower, rounded by lightly sparkling wine and London Dry Gin, with the zest of lemon for a refreshing and thirst quenching cocktail

**2 FOR €14  
ON ALL  
COCKTAILS**  
\*MUST BE 2 OF THE SAME

# 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, fruity 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

## TANQUERAY NO 10 47.3% £5.00

Distilled four times with the classic gin botanicals juniper, coriander, angelica and sweet liquorice. Fresh whole citrus fruits and chamomile flowers are then added to create an exceptional taste

## TANQUERAY ALCOHOL FREE 0% £3.50

Made with four perfectly balanced botanicals to give a complex and refreshing taste with the juniper and citrus style that Tanqueray is famous for

## 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

## 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

## BOMBAY SAPHIRE 40% £4.00

Featuring 10 hand selected botanicals from locations around the world to create a balanced, bright, fresh and citrus-forward taste

## BOMBAY CITRON PRESSE 37.5% £4.50

An irresistibly refreshing distilled flavoured gin with a vibrant taste of freshly squeezed Mediterranean lemons

## EDINBURGH RASPBERRY 40% £4.40

Definitive red berry aromas balanced with sweet ripeness. On the palate red berry fruit with fresh floral notes creating a perfectly balanced gin with an incredible depth of natural flavours

## EDINBURGH RHUBARB & GINGER 40% £4.60

Botanicals including aromatic lemongrass and sweet mulberry are joined by natural rhubarb and ginger. The result is a bright and sociable gin with a little heat

## WHITLEY NEIL PARMA VIOLET 41.3% £4.50

A luxurious handcrafted gin of exceptional quality, with bright vibrant flavours of juniper followed by a herbaceous floral note from the violet

## 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

## ROKU 43% £4.40

Complex, multi layered, yet harmonious flavour of various botanicals. Traditional gin taste in the base, plus characteristic Japanese botanical notes with yuzu as the top note

# WINE



| WHITE  | 125ML | BOTTLE | ROSE  | 125ML | BOTTLE |
|--|-------|--------|---|-------|--------|
| <b>CHARDONNAY</b> AUSTRALIA  | £5.75 | £25.00 | <b>ZINFANDEL ROSE</b> CALIFORNIA  | £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  |       |        | 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         |       |        |
| <b>PINOT GRIGIO</b> ITALY  | £5.75 | £26.00 | <b>PINOT GRIGIO ROSE</b> 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  |       |        | Fruity and deliciously delicate. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas  |       |        |
| <b>SAUVIGNON BLANC</b> FRANCE  | £5.75 | £26.00 | <b>RED</b>  | 125ML | BOTTLE |
| 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 |       |        | <b>SHIRAZ</b> AUSTRALIA   | £5.75 | £25.00 |
| <b>SAUVIGNON BLANC</b> NEW ZEALAND   | £7.25 | £30.00 | 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     |       |        |
| Attractively green fruited and lively, with gooseberry and lime, plus elderflower and candy notes  |       |        | <b>MERLOT</b> FRANCE  | £5.75 | £26.00 |
| <b>SPARKLING</b>   | 20CL  | BOTTLE | 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 |       |        |
| <b>PROSECCO</b> ITALY  | £8.00 | £26.00 | <b>MALBEC</b> ARGENTINA   | £6.00 | £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         |       |        | 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         |       |        |

# HOT DRINKS



**DARK WOODS**  
COFFEE

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

|                   |       |                                    |       |
|-------------------|-------|------------------------------------|-------|
| <b>ESPRESSO</b>   | £3.40 | <b>HOT CHOCOLATE</b>               | £3.90 |
| <b>AMERICANO</b>  | £3.50 | <b>ENGLISH BREAKFAST TEA</b>       | £3.40 |
| <b>FLAT WHITE</b> | £3.60 | <b>THREE MINT TEA</b>              | £3.40 |
| <b>LATTE</b>      | £3.80 | <b>LEMONGRASS &amp; GINGER TEA</b> | £3.40 |
| <b>CAPPUCCINO</b> | £3.80 | <b>EARL GREY</b>                   | £3.40 |
| <b>MOCHA</b>      | £3.90 | <b>GREEN TEA</b>                   | £3.40 |



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

**SALT**  
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