

# SSP opens Flax & Soda at Belfast International Airport with focus on local flavors



## Flax & Soda at Belfast International Airport

[SSP Group](#) has opened Flax & Soda, a casual dining restaurant at Belfast International Airport ([BFS](#)), bringing a locally inspired food and beverage concept to the airport's redeveloped Departures Lounge.

The 280-seat venue offers an all-day dining experience designed to meet a range of passenger needs, with a strong emphasis on regional sourcing and Northern Ireland's culinary identity. Ingredients from local suppliers are featured throughout the menu, including meats, baked goods, dairy products and a selection of locally produced beers and spirits.

SSP has also partnered with Knead Pizza to introduce a locally recognized offering to the airport, reflecting the company's strategy to create concepts rooted in a sense of place.



Dining space features modern seating

Design elements reinforce the regional focus, with a bespoke mural titled “Best of Belfast” by local artist Keith Drury serving as a centerpiece within the space.

“One of our key focus areas has been expanding our bespoke airport bar and kitchen concepts grounded in a strong sense of place,” said Stuart Buchanan in a statement. “Flax & Soda is another example of this strategy in action, celebrating the region through a distinctly local proposition.”

The opening forms part of Belfast International Airport’s £100 million (US\$135 million) investment program aimed at enhancing the passenger experience. SSP has played a central role in the transformation, introducing new outlets including Soul & Grain, Starbucks and Burger King, alongside upgrades to existing concepts such as The Lagan.



Ribbon-cutting ceremony marks the official opening of Flax & Soda

“Flax and Soda is a most welcome addition to our food and beverage landscape,” said CCO Kate Sherry. “With a focus on celebrating local flavours and ingredients, this new restaurant is designed to offer passengers a fresh and innovative dining experience.”

Additional developments are planned, with the final phase of the airport’s food and beverage transformation expected later this year, including a new 300-seat premium bar and kitchen concept.

SSP says the launch underscores its broader approach to creating destination dining experiences within travel environments, combining local partnerships, cultural storytelling and operational scale.