

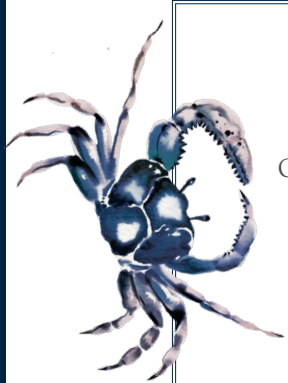
THE SALT ROOM

SNACKS

Local Sourdough, 4
Broad Bean, Dill Butter

Market Oysters, 3.5 each
Shallot Vinegar, Lemon

Little Fish Tempuras, 6
Samurai Tartare



CHEF RECOMMENDS

Shellfish Platter, 90
Langoustines, Hand-picked Crab,
Oysters, Whelks, Black Tiger King Prawns,
Tuna Tartare

Royal Shellfish Platter, 140
Half Lobster, Langoustines,
Hand-picked Crab, Oysters, Whelks,
Black Tiger King Prawns, Tuna Tartare

Both platters are served chilled & on ice. To ensure availability of our Royal Shellfish Platter, make sure to preorder with your booking.

Daily Dish & Glass of Muscadet or Sparkling, 20
Please view our blackboard for chef's daily changing lunch, accompanied by a glass of Muscadet or Sparkling. Available for weekday lunch only from 12-4pm.



STARTERS

Grilled Asparagus, 12
Potato Salad, Parma Ham, Truffle

Summer Bean Tonnato, 13
Quail Egg, Black Olives

Scallop Crudo, 14
Tomato & Peach Sorbet,
Toasted Almonds

Confit Salmon, 12
Fennel, Pea & Coconut Velouté,
Mint Oil

Mackerel Rillettes, 9
Wholegrain Mustard, Chervil,
Grilled Bread

Charred Artichoke, 10
Stracciatella, Pink Grapefruit,
Lemongrass Dressing

MAINS

Whole Lemon Sole, 24
Charred Lettuce, Grapes,
Caviar Butter Sauce

Barbequed Stone Bass, 27
Charred Romano Pepper,
Kalamata Olives, Pancetta

Potato Gnocchi, 17
Parsley & Garlic Sauce, Tenderstem,
Oyster Mushroom, Hazelnut Pesto

Cod Fillet, 24
Cauliflower Cous-Cous, Preserved
Lemon, Shellfish Bisque

Himalayan Salt-Aged Ribeye, 33
Shallot, Chimichurri

Chalk Stream Trout, 25
Asparagus, Broad Beans,
Champagne Sauce

TO SHARE COOKED OVER FIRE

All sharing dishes served for two and priced per person

Surfboard, 30pp
Grilled & Steamed Shellfish,
French Fries, Gem Salad, Aioli

Butcher's Cut
Please see Blackboard for
today's weights, *market price*

Market Fish
Please see Blackboard for
today's weights, *market price*

SIDES

French Fries, 4
Seaweed Salt

Creamy Peas, 6
Sugar Snaps, Mangetout, Garlic,
Preserved Lemon

Red Pepper Quinoa, 6
Spinach, Saffron Dressing

Little Gem Salad, 5
Caesar Dressing, Crispy Shallot,
Parmesan

Tender Stem Broccoli, 6
Garlic, Pickle Lemon, Chilli,
Pine Nuts

Crispy Jersey Royal Potatoes, 6
Garlic & Herbs

Please be advised that The Salt Room is now a cashless venue. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.

THE SALT ROOM

SUNDAY REEF N' BEEF

Sunday Reef n' Beef, 28.50pp
400g Chateaubriant, King Prawns,
Garlic Baby Potatoes, Saffron
Coleslaw, Garlic & Herb Butter,
Red Wine Just

*Available every Sunday, just ask a
member of the team to book you in or visit:
<https://saltroom-restaurant.co.uk>*

PRIVATE DINING

Planning an exclusive event?

*Our private dining area seats up to 16
people and is available for lunch and
dinner. Mezzanine, and whole restaurant
hire are available for larger groups. Please
ask a team member for further details.*

To book:

Call us on 01273 929488

Email our events team at:
events@saltroom-restaurant.co.uk

PLEASE ASK FOR OUR SELECTION OF DESSERTS

BYO WINE

£5 Corkage Mondays

*Join us for dinner every Monday evening
and bring your favourite bottle of wine for
only £5 corkage per bottle.*

*We'd say, the perfect excuse to indulge in
more cocktails...*

Just ask a team member to book you in!

**WE ALSO HAVE
A KIDS MENU
AVAILABLE**

Main course and dessert £7.5

GIFTING

*We offer a whole host of tailored Gift Cards
& Experiences to wow your favourite
foodie. From Platters of Oysters with
accompanying champagne to our signature
dish 'The Surfboard,' a medley of grilled
& steamed shellfish, all cooked over fire;
our gifting experiences won't disappoint.
Shopping for a fuss-pot? with our monetary
gift cards, let them choose exactly what they
want.*

Just visit our website to find out more:

<https://saltroom-restaurant.co.uk>

Please be advised that The Salt Room is now a cashless venue. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.