



2023  
GROUPS MENU

Boasting uninterrupted views of the Brighton seafront and iconic West Pier ruins, The Salt Room is a modern British seafood restaurant that celebrates cooking over coal. Winner of the Seafood Restaurant of the Year 2017, our seaside restaurant is the best restaurant in Brighton to enjoy sustainable, local produce. On offer are a seasonal a la carte menu and an innovative drinks list can also be enjoyed in our cocktail bar and with your meal.



# THE SALT ROOM

## CHAMPAGNE

125ml | Bottle

NV	Laurent-Perrier, La Cuvée Brut	16	85	2013 Pol Roger, Vintage	168
NV	Laurent-Perrier, Cuvée Rosé Brut	135		NV Duval-Leroy, Brut Réserve 37.5cl	40

## SNACKS

**Local Sourdough, 5**  
Lobster Butter, Espelette Pepper

**Market Oysters,**  
3.5 each, 20 for six, 39 for twelve  
Shallot Vinegar, Lemon

**Battered Prawns,**  
7 for two, 13.5 for four, 20 for six  
Seaweed Mayo

## 3 COURSE MENU £55

## 2 COURSE LUNCH MENU £37

*Pre-orders are required for groups of 12 and above. 2 course menu available 12-4pm only.  
All our Seafood is sourced sustainably from a specially curated selection of local and British suppliers.*

## STARTERS

**Summer Vegetable Salad**  
Whipped Goat's Curd, Hazelnuts  
Truffle Vinaigrette

**Citrus Cured Salmon**  
Wasabi Buttermilk, Beetroot,  
Grapefruit, Nori

**Honey BBQ Chicken**  
Tahini Mustard Dressing, Peas,  
Pickled Cucumber

## MAINS

**Striped Bass**  
Mussels, Riesling Sauce, Leeks,  
Tarragon Salsa Verde

**Roasted Cod**  
Yellow Coconut Curry, Tempura  
Prawn

**Black Garlic Aubergine**  
Spring Onion Pakora, Carrot Salad,  
Mint, Turmeric

**Porterhouse, for 2 to share**  
£10pp Supplement

**Himalayan Salt-Aged Ribeye**  
£5 Supplement

**Market Fish, for 2 to share**  
£10pp Supplement

Sides for the table- Crispy Garlic Potatoes, Tender Stem Broccoli, Seasonal Salad

## DESSERTS

**Strawberry Marquise**  
Strawberry Sorbet, Strawberry Jam,  
Vanilla Cream, Almond Brittle

**Salted Caramel Chocolate Bar**  
Malt Mousse, Whiskey Syrup, Hazelnuts,  
Crème Fraiche Ice Cream

**Rhubarb & Chamomile Parfait**  
Yorkshire Rhubarb, White  
Chocolate Cream, Lemon Balm

**Selection of British Artisan Cheeses**  
Chutney, Grapes, Seeded Crackers  
£4 Supplement

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## FOUR COURSE MENU

*Pre-orders are required for groups of 12 and above.*

*All our seafood is sourced sustainably from a specially curated selection of local and British suppliers.*

### SNACKS

**Market Oysters,**  
Shallot Vinegar, Lemon

**Local Sourdough,**  
Lobster Butter, Espelette Pepper

**Battered Prawns**  
Seaweed Mayo

### STARTERS

**Cornish Crab,**  
Courgettes, Spicy Tomato Oil,  
Almonds, Basil

**Summer Vegetable Salad**  
Whipped Goat's Curd, Hazelnuts  
Truffle Vinaigrette

**Yellow Fin Tuna Sashimi**  
Passionfruit Dressing, Jalapeno  
Mayo, Pomegranate

### MAINS

**Lemon Sole**  
Potted Shrimp Butter, Capers,  
Lemon, Spring Greens

**Roasted Cod**  
Yellow Coconut Curry, Tempura Prawn,  
Seared Bok Choi

**Chargrilled Monkfish**  
Artichoke Purée, Grilled Onion,  
Peppercorn Sauce

**Porterhouse, for 2 to share**  
*£10pp Supplement*

**Salt-Aged Ribeye**  
*£5 Supplement*

**Market Fish, for 2 to share**  
*£10pp Supplement*

*Sides for the table- Crispy Garlic Potatoes, Tender Stem Broccoli, Seasonal Salad*

*Vegetarian option available on request*

### DESSERTS

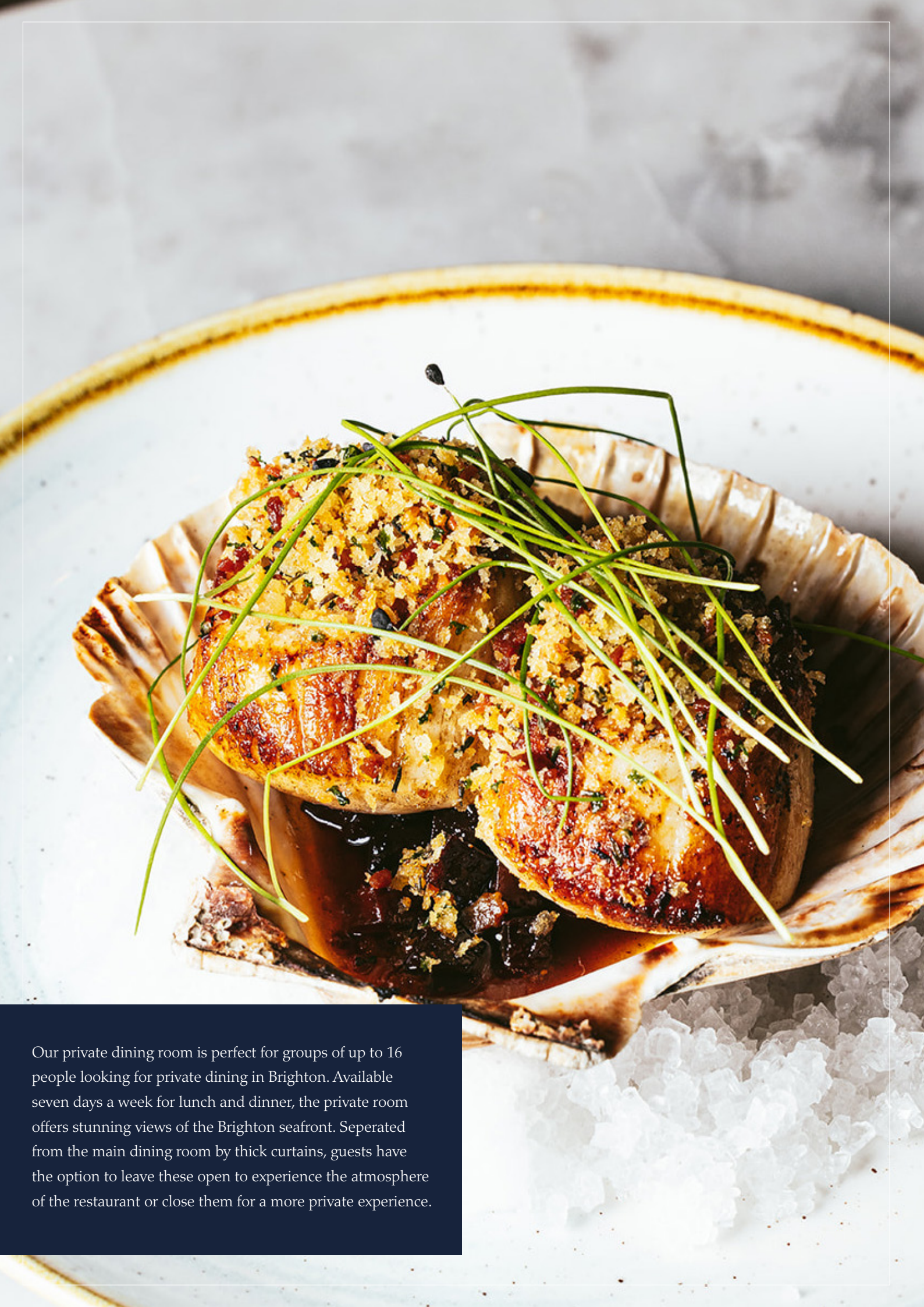
**Strawberry Marquise**  
Strawberry Sorbet, Strawberry Jam,  
Vanilla Cream, Almond Brittle

**Salted Caramel Chocolate Bar**  
Malt Mousse, Whiskey Syrup, Hazelnuts,  
Crème Fraiche Ice Cream

**Rhubarb & Chamomile Parfait**  
Yorkshire Rhubarb, White  
Chocolate Cream, Lemon Balm

**Selection of British Artisan Cheeses**  
Chutney, Grapes, Seeded Crackers  
*£4 Supplement*

**£75 PER PERSON**



Our private dining room is perfect for groups of up to 16 people looking for private dining in Brighton. Available seven days a week for lunch and dinner, the private room offers stunning views of the Brighton seafront. Separated from the main dining room by thick curtains, guests have the option to leave these open to experience the atmosphere of the restaurant or close them for a more private experience.

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## CHAMPAGNE

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## FIVE COURSE FEASTING MENU

*Served family style for up to 16 guests.*

*All our seafood is sourced sustainably from a specially curated selection of local and British suppliers.*

### SNACKS

**Market Oysters**  
Shallot Vinegar, Lemon

**Local Sourdough**  
Lobster Butter, Espelette, Pepper

**Battered Prawns,**  
Seaweed Mayo

### SHARING STARTERS

**Cornish Crab**  
Courgettes, Spicy Tomato Oil,  
Almonds, Basil

**Yellow Fin Tuna Sashimi**  
Passionfruit Dressing, Jalapeno Mayo,  
Pomegranate

**Summer Vegetable Salad**  
Whipped Goat's Curd, Hazelnuts  
Truffle Vinaigrette

### MIDDLE COURSE

**Striped Bass**  
Mussels, Riesling Sauce, Leeks,  
Tarragon Salsa Verde

### SHARING MAIN COURSE

**Surf N' Turf**  
Salt Aged Porterhouse, Cooked Over Coal  
Grilled Langoustines, Roasted Scallops, Crispy Squid

*Sides for the table- Crispy Garlic Potatoes, Tender Stem Broccoli, Seasonal Salad*

### DESSERTS

**Salt Room Sweets**  
Strawberries & Cream Macaron, Marmalade Ripple Ice Cream,  
Coconut, Lime & Pineapple Waffle, Raspberry Caramel

**£95 PER PERSON**

# DRINKS LIST



[VIEW OUR FULL DRINKS LIST HERE](#)