



2024
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.

Pre-orders are required for groups of 14 guests and above



THE SALT ROOM

CHAMPAGNE

125ml | Bottle

NV	Veuve Clicquot Brut	85	2013 Pol Roger, Vintage	168
NV	Veuve Clicquot, Rosé	110	2013 Dom Perignon	285

SNACKS

Local Sourdough, 5
Lobster Butter

Market Oysters
4 each, 22 for six, 44 for twelve
Shallot Vinegar, Lemon

Smoked Cod's Roe, 7
Nori, Tomato Caviar

3 COURSE MENU £55

2 COURSE LUNCH MENU £37

Pre-orders are required for groups of 14 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

Beetroot, Fig & Walnut Salad
Chicory, Stilton, Herb Salsa

Dill Cured Salmon
Crème fraîche, Pickled Kumquat,
Treacle Cracker

Ham & Duck Liver Terrine
Picalilly, Sourdough Crisp

MAINS

Stone Bass
Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

Roast Skate Wing
Confit Pork Belly, Capers,
Cauliflower, Roasting Juices

Glazed Hen of the Wood
Farrow, Cauliflower

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, Green Beans, Seasonal Salad

DESSERTS

Chocolate Tart
Pistachio Ice Cream

Rum Baba
Maple Pecans, Mousseline Cream

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

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

CHAMPAGNE

125ml | Bottle

NV	Veuve Clicquot Brut	85	2013 Pol Roger, Vintage	168
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FOUR COURSE MENU

Pre-orders are required for groups of 14 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

Smoked Cod's Roe
Nori, Tomato Caviar

STARTERS

Cornish Crab
Courgettes, Spicy Tomato Oil,
Almonds, Basil

Beetroot, Fig & Walnut Salad
Chicory, Stilton, Herb Salsa

Grilled Mackerel Fillet
Horseradish, Salted Kohlrabi,
Grape Molasses

MAINS

Cod Loin
Fregola, Mussels, Chorizo

Stone Bass
Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

Chargrilled Monkfish
Wild Mushroom, 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, Green Beans, Seasonal Salad

Vegetarian option available on request

DESSERTS

Chocolate Tart
Pistachio Ice Cream

Rum Baba
Maple Pecans, Mousseline Cream

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

£75 PER PERSON

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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.

THE SALT ROOM

CHAMPAGNE

125ml | Bottle

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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

Smoked Cod's Roe
Nori, Tomato Caviar

SHARING STARTERS

Cornish Crab
Courgettes, Spicy Tomato Oil,
Almonds, Basil

Charcoal Roasted Scallop
Coral Sauce, Garlic and Parsley Crumb

Beetroot, Fig & Walnut Salad
Chicory, Stilton, Herb Salsa

MIDDLE COURSE

Stone Bass
Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

SHARING MAIN COURSE

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

Sides for the table- Crispy Garlic Potatoes, Green Beans, Seasonal Salad

DESSERTS

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

£95 PER PERSON

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DRINKS LIST



[VIEW OUR FULL DRINKS LIST HERE](#)