



**GROUP MENUS**  
**2024**

# THE SALT ROOM

## CHAMPAGNE

	Bottle		Bottle
<b>Veuve Clicquot Brut NV</b>	90	<b>Pol Roger, Vintage 2013</b>	170
<b>Veuve Clicquot, Rosé NV</b>	110	<b>Dom Perignon 2013</b>	285

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## SNACKS

**Local Sourdough, 5**  
Whipped Butter or Shellfish Olive Oil

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

**Smoked Anchovy Toast, 7**  
Datterini, Basil

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## 3 COURSE MENU £55 2 COURSE LUNCH MENU £45

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.

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## STARTERS

**Nutbourne Tomato Salad**  
Burrata, Lemon Pesto, Candied Pecans

**The Salt Room Fish Soup**  
Rouille & Gruyere Crouton

**Flamed King Tiger Prawns,**  
Ndjua Butter, Burnt Lime

**Twice Baked Sussex Cheese Souffle (v)**  
Chicory Salad, Walnut & Truffle dressing

**Charred Beetroot Salad (ve)**  
Bitter Leaves, Vegan Blue,  
Seed Cracker

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## MAINS

**Crusted Cornish Cod Fillet**  
Costal Greens, Shellfish Butter  
Sauce

**Cornish Ray Wing**  
Tenderstem Broccoli, Burnt Squash,  
Potted Shrimp

**Treacle Glazed Chicken Supreme**  
Aubergine Pickle, Fattoush Salad

**Coal Roasted Mixed Squash (ve)**  
Cauliflower Rice Salad, Vegan  
Fraiche, Soft Herbs

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

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Sides for the table - Crispy Garlic Potatoes, Charred Bunch Carrots, Gem Heart Salad  
Vegetarian option available on request

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## DESSERTS

**Chocolate Tart**  
Pistachio Ice Cream

**Berry Cheesecake (ve)**  
Cashew Cream

**Rum Baba (v)**  
Maple Pecans, Mousseline Cream

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**Selection of British Artisan Cheeses**  
Chutney, Grapes, Seeded Crackers  
(£10pp as an additional course)

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.

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

	Bottle		Bottle
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<b>Veuve Clicquot, Rosé NV</b>	110	<b>Dom Perignon 2013</b>	285

## 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**  
Whipped Butter or Shellfish Olive Oil

**Smoked Anchovy Toast**  
Datterini, Basil

### STARTERS

**Nutbourne Tomato Salad**  
Burrata, Lemon Pesto, Candied Pecans

**The Salt Room Fish Soup**  
Rouille & Gruyere Crouton

**Flamed King Tiger Prawns,**  
Ndjua Butter, Burnt Lime

**Twice Baked Sussex Cheese Souffle (v)**  
Chicory Salad, Walnut & Truffle dressing

**Charred Beetroot Salad (ve)**  
Bitter Leaves, Vegan Blue, Seed Cracker

### MAINS

**Cornish Ray Wing**  
Tenderstem Broccoli, Burnt Squash, Potted Shrimp

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

**Peri Peri Monkfish on the Bone**  
Chickpea Salsa

**Dry-aged, Grass-fed Ribeye**  
300g £7 Supplement

**Coal Roasted Mixed Squash (ve)**  
Cauliflower Rice Salad, Vegan Fraiche, Soft Herbs

Sides for the table - Crispy Garlic Potatoes, Charred Bunch Carrots, Gem Heart Salad  
Vegetarian option available on request

### DESSERTS

**Chocolate Tart**  
Pistachio Ice Cream

**Berry Cheesecake (ve)**  
Cashew Cream

**Rum Baba (v)**  
Maple Pecans, Mouseline Cream

**Selection of British Artisan Cheeses**  
Chutney, Grapes, Seeded Crackers  
(£10pp as an additional course)

## £75 PER PERSON

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.



[VIEW OUR DRINKS MENU](#)