

# THE SALT ROOM

## 2/3 COURSE MENU 45/55pp

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.

CHAMPAGNE	Bottle	SNACKS	
Veuve Clicquot Brut NV	90	Local Sourdough (v) Whipped Butter & Olive Oil	5
Veuve Clicquot Rosé NV	110	Market Oysters Dozen 44 1/2 Dozen 22 Each	4
Pol Roger, Vintage 2013	170	Smoked Anchovy Toast Datterini, Basil	8.5
Dom Perignon 2013	285		

## STARTERS

Flamed Tiger Prawns *Nduja Butter, Burnt Lime*  
The Salt Room Fish Soup *Rouille & Gruyère Crouton*  
Charred Beetroot Salad (ve) *Bitter Leaf, Vegan Blue, Seed Cracker*  
Nutbourne Tomato Salad *Burrata, Lemon Pesto, Candied Pecans*

## MAINS

Market Fish for 2 to share *£10pp Supplement*  
Squash Curry (v) *Burnt Coconut, Jasmine Rice, Herb Yoghurt*  
Crusted Cornish Cod Fillet *Coastal Greens, Shellfish, Butter Sauce*  
Treacle Glazed Chicken Supreme *Aubergine Pickle, Parsley Salad*  
Cornish Lemon Sole *Coastal Greens, Smoked Squash, Potted Shrimp*  
Coal Roasted Mixed Squash (ve) *Cauliflower, Rice Salad, Vegan Fraiche, Soft Herbs*

Sides for the table - *Crispy Garlic Potatoes, Glazed Heritage Carrots, Autumn Green Leaf Salad*  
Vegetarian option available on request

## DESSERTS

A Twist of Lemon (v) *Lemon Cheesecake, Lemon & Mint Jelly*  
Mille-Feuille (v) *Chamomile Cream, Fig Jam, Whipped Yoghurt*  
Selection of British Artisan Cheeses *Chutney, Grapes, Seeded Crackers*  
(£10pp Supplement)

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. 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 free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.