

# THE SALT ROOM

## CHEF'S SELECTION SAMPLE MENU

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3 COURSES & COMPLIMENTARY MOCKTAIL - £35

*Available at Lunch from 12-4pm, Monday-Friday*

*This daily changing three course menu will comprise of the freshest seasonal ingredients, beautiful market fish and creative puddings. Head Chef Brice will be creating exciting new dishes, exclusive to this menu, that won't feature on the a la carte. Chef will take his inspiration from a selection of his favourite dishes to combine this menu in terms of balance, flavour, and texture, using the finest seasonal produce.*

### STARTER

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#### **Pan-Fried Squid**

*Charred Red Peppers, Lentils, Preserved Lemon*

### MAIN

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#### **John Dory**

*Spinach, Roasted Parsnip, Brown Shrimp*

### DESSERT

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#### **Pavlova**

*Seasonal Fruit, Almonds*

### ADDITIONAL SIDES

#### **French Fries, 4**

Seaweed Salt

#### **Tender Stem Broccoli, 6**

Garlic, Pickle Lemon,  
Chilli, Pine Nuts

#### **Green Beans, 5**

Honey & Mustard  
Vinaigrette

#### **Little Gem Salad, 5**

Caesar Dressing, Crispy  
Shallot, Parmesan

#### **Autumn Salad, 5**

Saffron & Caper  
Dressing

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*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.*