

THE SALT ROOM

A LA CARTE

SNACKS

Local Sourdough, 4
Seaweed Butter

Maldon Oysters, 3 each
Shallot Vinegar, Lemon

Little Fish Tempuras, 6
Samurai Tartare

STARTERS

Mackerel 'Nduja, 7
Salted Ricotta, Grilled Bread,
Pickled Shallots

Tuna Crudo, 12
Spicy Ponzu, Sesame,
Shimeji

Charred Scallops, 14
Café de Paris Butter,
Pickle Lemon, Edamame

Hand Picked Crab, 12
Toasted Brioche, Almond,
Kimchi

OX Cheek, 12
Potato Foam, Parmesan,
Crispy Pancetta

Artichoke Salad, 9
Stracciatella, Wild Spinach,
Lemon

MAINS

Barbecued Cornish Monkfish, 22
'Nduja White Beans, Samphire,
Crushed Tomato, Watercress

Lemon Sole, 23
Brown Butter Sauce, Crayfish,
Kale, Tenderstem

Tempura King Oyster Mushroom, 19
Mushroom and Truffle Consommé,
Pickled Shimeji, Charred Broccoli

The Salt Room Fish Stew, 20
Local Seafood, Roasted Fennel,
Cherry Tomato Salsa

Dry-Aged Lake District Ribeye, 28
Shallot, Peppercorn Sauce

Gigha Halibut, 28
Champagne Sauce, Salsify,
Violetta Artichoke

TO SHARE COOKED OVER FIRE

All sharing dishes served for two and priced per person

Surfboard, 30pp
Grilled & Steamed Shellfish,
French Fries, Gem Salad, Aioli

Butcher's Cut
Please see Blackboard for
today's weights, *market price*

Market Fish
Please see Blackboard for
today's weights, *market price*

SIDES

French Fries, 4
Seaweed Salt

Cavolo Nero, 5
Red Wine, Anchovy

Winter Salad, 6
Saffron & Caper Dressing

Little Gem Salad, 5
Caesar Dressing, Crispy Shallot,
Parmesan

Tender Stem Broccoli, 6
Garlic, Pickle Lemon,
Chilli, Pine Nuts

SUNDAY REEF N' BEEF

2 to Share | Served Sundays from 12pm | £28.50 per person

400g Chateaubriand, King Prawns, Garlic Baby Potatoes, Sautéed Greens
Garlic & Herb Butter Sauce & Red Wine Jus

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

REEF N' BEEF

Sunday's Just got better...

The age old question of Reef vs. Beef or Surf vs. Turf has long been one that's troubled many. When Sunday's should be reserved for seafood, but you are a stickler for the age-old tradition that is the institution of The Sunday Roast it's hard to say no to the meat option. That's why we thought, why not have it all?

For £28.50 pp enjoy 400g Chateaubriand, King Prawns, Garlic Baby Potatoes, Sautéed Cabbage, Garlic & Herb Butter and delicious Red Wine Jus.

*Just ask a member of the team to book you in or visit:
<https://saltroom-restaurant.co.uk>*

PRIVATE DINING

Planning an exclusive event?

Our private dining area seats up to 16 people and is available for lunch and dinner. Mezzanine, and whole restaurant hire are available for larger groups. Please ask a team member for further details.

To book:

Call us on 01273 929488

Email our events team at:
events@saltroom-restaurant.co.uk

PLEASE ASK FOR
OUR SELECTION
OF DESSERTS

BYO WINE

£5 Corkage Mondays

Join us for dinner every Monday evening and bring your favourite bottle of wine for only £5 corkage per bottle.

We'd say, the perfect excuse to indulge in more cocktails...

Just ask a team member to book you in!

WE ALSO HAVE
A KIDS MENU
AVAILABLE

Main course and dessert £7.5

GIFTING

We offer a whole host of tailored Gift Cards & Experiences to wow your favourite foodie. From Platters of Oysters with accompanying champagne to our signature dish 'The Surfboard,' a medley of grilled & steamed shellfish, all cooked over fire; our gifting experiences won't disappoint. Shopping for a fuss-pot? with our monetary gift cards, let them choose exactly what they want.

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