



THE  
SALT  
ROOM

2022 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.



# THE SALT ROOM

## CHAMPAGNE

125ml | Bottle

**Laurent-Perrier, La Cuvée Brut**  
Champagne, France  
13 | 70

**Ruinart, Brut**  
Champagne, France  
90

**Dom Perignon**  
Champagne, France  
225

## SNACKS

(additional to set price)

**Local Sourdough, 4**  
Seaweed Butter

**Maldon Oysters, 3 each**  
Shallot Vinegar, Lemon  
Available only by preorder

**Little Fish Tempuras, 6**  
Samurai Tartare

## GROUP THREE COURSE MENU

£50 PER PERSON

*Pre-orders are required for groups of 8 and above.*

*All our Seafood is sourced sustainably from a specially curated selection of Local and British suppliers.*

## STARTERS

**Charred Scallops**  
Café de Paris Butter, Pickled  
Lemon, Edamame

**Artichoke Salad**  
Stracciatella, Wild Spinach,  
Lemon

**OX Cheek**  
Potato Foam, Parmesan,  
Crispy Pancetta

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

## MAINS

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

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

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

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

## DESSERTS

**Rhubarb Éclair**  
Vanilla Crème Patisserie,  
Stem Ginger, Sauternes

**Chocolate Delice**  
Cocoa Sablé, Praline,  
Pretzel & Milk

**Selection of British Artisan Cheeses**  
Grapes, Chutney, Seeded Crackers

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.



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## FEASTING MENU

£120 PER PERSON

*Served family style for up to 16 guests.*

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### Charred Scallops

Café de Paris Butter, Pickle Lemon,  
Edamame

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### Barbequed Whole Native Lobsters

Garlic Butter, Chilli Dressing, Pickled  
Lemon

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### Whole Barbecued Cornish Monkfish

'Nduja White Beans, Crushed Tomato,  
Samphire, Watercress

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### 800g Butcher's Cuts

Served with French Fries & Salt Room Salad

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### Selection of British Artisan Cheese

Grapes, Chutney, Seeded Crackers

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### The Salt Room Sweets

Pistachio & Pomegranate Financier, Blood  
Orange Caramels, Pear Pâte de Fruit, Chocolate  
Truffles, Rhubarb Ripple Ice Cream Cones

# DRINKS LIST



# THE SALT ROOM

## COCKTAILS

<b>Bananaruma</b>	10
Spiced Rum, Crème de Banane, Egg White	
<b>Mad Monks</b>	10
Benedictine, Green Chartreuse, Cocchi Americano	
<b>Sweet and Nutty</b>	9.5
Frangelico, Vodka, Baileys, Double Cream	
<b>Bourbon Treat</b>	11
Woodford Reserve, Cider Caramel, Orange Bitters	

*Don't see what you're looking for?*

*Our team are on hand to mix your favourite drinks, including all the classics - just ask!*

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## COGNACS & ARMAGNACS

### 50ML MEASURE

<b>Armagnac 1974</b>	20
<b>Bas Armagnac XO, 20 years</b>	14
<b>Armagnac VSOP</b>	9
<b>Maxime Trijol</b>	9
<b>Berneroy Calvados</b>	9

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## LIQUEURS

### 50ML MEASURE

<b>Limoncello</b>	6
<b>Frangelico</b>	6
<b>Sambuca</b>	6
<b>Cazcabel Coffee</b>	7

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## SPARKLING

125ml | Bottle

**Prosecco Superiore Brut DOCG,  
Prapian Estate** 🍷  
*Veneto, Italy*  
7.5 | 38

**Goring Blanc de Blancs,  
Wiston Estate**  
*Sussex, England*  
11 | 60

**The Trouble with Dreams Brut,  
Sugrue**  
*Sussex, England*  
70

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## WHITE

175ml Carafe Bottle

**Heraldique,  
Cuvée Prestige Blanc**  
*Languedoc, France*

5.5 15.5 22

**Grillo, Vitese,** 🍷  
**Colomba Bianca**  
*Sicily, Italy*

6.5 18.5 26

**Muscadet sur Lie, La Griffie,  
Chéreau Carré**  
*Loire, France*

29

**Godello, Finca Os Cobatos**  
*Monterrei, Spain*

7.75 22 31

**Entre-Deux-Mers (Sauvignon),  
Château Lestrille**  
*Bordeaux, France*

8.5 24.5 34

**Chenin Blanc, Olifantsberg**  
*Breedekloof, South Africa*

9 25.5 36

**Malvazija, Kozlović**  
*West Istria, Croatia*

9 25.5 36

**Viognier 1753,  
Château de Campuget**  
*Languedoc, France*

9.25 26.5 37

**Sauvignon Blanc,  
Ibbotson Family Vineyard**  
*Marlborough, New Zealand*

40

**Edda Lei Bianco,  
San Marzano**  
*Puglia, Italy*

11.25 32 45

**Gavi di Gavi, Rovereto,  
Michele Chiarlo**  
*Piedmont, Italy*

48

**Sancerre,  
Domaine Merlin-Cherrier**  
*Loire, France*

12.5 35.5 50

**Riesling Feinherb, Yellow Seal,  
Schloss Johannisberg**  
*Rheingau, Germany*

🍷 11.5 52

**Soave Classico Superiore, ORANGE  
Bucciato, Ca'Rugate**  
*Veneto, Italy*

🍷 12 56

**Chablis, Domaine Jean Goulley** 🍷  
*Burgundy, France*

🍷 12.5 58

**Meursault, Château de Cîteaux,  
Philippe Bouzereau**  
*Burgundy, France*

🍷 18.5 88

## RED

175ml Carafe Bottle

**Heraldique,  
Cuvée Prestige Rouge**  
*Languedoc, France*

5.5 15.5 22

**Garnacha, Vinas de Miedes,  
Bodegas San Alejandro**  
*Calatayud, Spain*

6.5 18.5 26

**Malvasia Nera, Talò,  
San Marzano**  
*Puglia, Italy*

7.5 21.5 30

**Bordeaux Supérieur (Merlot),  
Château Lestrille**  
*Bordeaux, France*

8.75 25 35

**Malbec Premium, Piattelli**  
*Salta, Argentina*

9 25.5 36

**Pinot Noir, Cruel Mistress,  
Larry Cherubino**  
*Great Southern, Australia*

10 28.5 40

**Rasteau, Domaine Combe Julière** 🍷  
*Rhone, France*

44

**Valpolicella Ripasso,  
Campo Bastiglia, Ca'Rugate**  
*Veneto, Italy*

46

**Xinomavro, Vieilles Vignes  
Barba Yannis, Alpha Estate**  
*Macedonia, Greece*

🍷 11.5 52

**Shiraz, Peninsula, Paringa Estate**  
*Victoria, Australia*

55

**Saint-Émilion Grand Cru,  
Château Boutsisse**  
*Bordeaux, France*

🍷 13 60

**Givry 1<sup>er</sup> Cru, Servoisine,  
Domaine Joblot**  
*Burgundy, France*

🍷 15.5 72

## ROSÉ

175ml Carafe Bottle

**Syrah / Grenache Rosé,  
Château de Campuget**  
*Languedoc, France*

6.25 17.5 25

**Primitivo Rosé, Tramari,  
San Marzano**  
*Puglia, Italy*

7.5 21.5 30

**Cuvée Marie Christine,  
Château de l'Aumérade**  
*Provence, France*

9.5 27 38