

# THE SALT ROOM

## A LA CARTE

### SNACKS

**Local Sourdough, 4**  
Salted Miso Butter

**Maldon Oysters, 3 each**  
Shallot Vinegar, Lemon

**Little Fish Tempuras, 6**  
Samurai Tartare

### STARTERS

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

**Octopus & Pork Belly, 12**  
Daikon, XO Bacon Broth,  
Mushroom

**Charred Scallops, 14**  
Café de Paris Butter,  
Pickled Lemon, Edamame

**Salmon Ceviche, 10**  
Wasabi Chowder, Grapefruit,  
Sea Vegetables

**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

**Pan Fried Hake, 22**  
Roscoff Onion, Chicken Butter,  
Jerusalem Artichoke

**Gigha Halibut, 28**  
Lobster Tortellini, Bisque,  
Truffle & Leek Fondue

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

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

**Truffle Gnocchi, 18**  
Charred Leek, Parmesan,  
Black Garlic

### 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

**Green Beans, 5**  
Honey & Mustard  
Vinaigrette

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

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

**Autumn Salad, 5**  
Saffron & Caper  
Dressing

### SUNDAY REEF N' BEEF

*2 to Share | Served Sundays from 12pm, guaranteed until 4pm | £28.50 per person*

400g Chateaubriand, King Prawns, Garlic Baby Potatoes, Sautéed Greens  
Garlic & Herb Butter & 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.*