



THE SALT ROOM

CHAMPAGNE

 $125ml\ |\ Bottle$

NV Laurent-Perrier, La Cuvée Brut 14 75 2013 Pol Roger, Vintage 140

NV Laurent-Perrier, Cuvée Rosé Brut 110 NV Krug, Grande Cuvée 275

SNACKS

(additional to set price)

Local Sourdough, 4
Seaweed Butter

Carlingford Oysters, 3.5 each Shallot Vinegar, Lemon Available only by preorder Little Fish Tempuras, 6 Samurai Tartare

3 COURSE MENU £50 2 COURSE LUNCH MENU £35

Pre-orders are required for groups of 8 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.

STARTERS

Charred Scallops
Pickled Lemon, Edamame,
Café de Paris Butter

Charred Artichoke Stracciatella, Pink Grapefruit, Truffle Dressing

Tuna Crudo Spicy Ponzu, Sesame, Shimeji

Old Gloucester Pork Terrine

Pineapple Piccallili, Sourdough

MAINS

Grilled Lemon SoleBrown Butter Sauce, Crayfish,
Kale, Tenderstem

Barbecued Cornish Monkfish 'Nduja White Beans, Crushed Tomato, Samphire, Watercress Dry-Aged Lake District Ribeye French Fries, Shallot, Chimichurri £5 Supplement

Chateaubriand, for 2 to share French Fries, £10 Supplement

Tempura King Oyster Mushroom Mushroom and Truffle Consommé, Pickled Shimeji, Charred Broccoli Market Fish, for 2 to share French Fries, £10 Supplement

DESSERTS

Choux Bun Passion Fruit & Mango Crémeux, Crème Fraiche Sorbet Chocolate Delice Dulce de Leche, Salted Popcorn Ice Cream

Selection of British Artisan Cheeses Grapes, Chutney, Seeded Crackers



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SIX COURSE FEASTING MENU

Served family style for up to 16 guests.

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Charred ScallopsPickled Lemon, Edamame, Café de Paris Butter

Barbequed Whole Native LobstersGarlic Butter, Chilli Dressing, Pickled Lemon

Whole Barbecued Sussex Monkfish 'Nduja White Beans, Crushed Tomato, Samphire, Watercress

> 800g Butcher's Cuts Served with French Fries & Salt Room Salad

Selection of British Artisan Cheeses Grapes, Chutney, Seeded Crackers

The Salt Room Sweets
Elderflower Lemonade Marshmallows, Truffle, Orange & Sage Roll

£120 PER PERSON



SPARKLING

125ml | Bottle

NV Prosecco Superiore Brut DOCG, Prapian Estate Veneto	7.50	40	NV Goring Rosé, Wiston Estate Sussex	12	65
NV Goring Blanc de Blancs, Wiston Estate Sussex	11	62	2017 The Trouble With Dreams, Brut Sugrue Sussex	14	75

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VIEW FULL WINE LIST HERE

GIN & TONICA COCKTAILS

Our special selection of Gins served with Fever Tree premium tonic water and seasonal garnish (50ml)

East London Liquor Company Lemon and Juniper Berries	9	Chase Pink Grapefruit Grapefruit and Pink Peppercorn	12.5
Chase GB Dry Ginger	11	Brighton Gin Orange and Juniper Berries	13
Gin Mare Olive and Rosemary Sprig	11.5	Caorunn Orange Peel and Star Anise	12

CRAFT BEERS

Wingtip Pilsner	5	6ixes & 7evens IPA	6
Quilmes Lager	5	Local Cider	5
Lost & Found Session IPA	5		

