

THE SALT ROOM

A LA CARTE

SNACKS

Local Sourdough, 4
Broad Bean, Dill Butter

Market Oysters, 3.5 each
Shallot Vinegar, Lemon

Little Fish Tempuras, 6
Samurai Tartare

STARTERS

Grilled Asparagus, 12
Potato Salad, Parma Ham, Truffle

Summer Bean Tonnato, 13
Quail Egg, Black Olives

Scallop Crudo, 14
Tomato & Peach Sorbet,
Toasted Almonds

Confit Salmon, 12
Fennel, Pea & Coconut Velouté,
Mint Oil

Mackerel Rillettes, 9
Wholegrain Mustard, Chervil,
Grilled Bread

Charred Artichoke, 10
Stracciatella, Pink Grapefruit,
Lemongrass Dressing

MAINS

Whole Lemon Sole, 24
Charred Lettuce, Grapes,
Caviar Butter Sauce

Barbequed Stone Bass, 27
Charred Romano Pepper,
Kalamata Olives, Pancetta

Potato Gnocchi, 17
Parsley & Garlic Sauce, Tenderstem,
Oyster Mushroom, Hazelnut Pesto

Cod Fillet, 24
Cauliflower Cous-Cous, Preserved
Lemon, Shellfish Bisque

Himalayan Salt-Aged Ribeye, 33
Shallot, Chimichurri

Chalk Stream Trout, 25
Asparagus, Broad Beans,
Champagne Sauce

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

Creamy Peas, 6
Sugar Snaps, Mangetout, Garlic,
Preserved Lemon

Red Pepper Quinoa, 6
Spinach, Saffron Dressing

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

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

Crispy Jersey Royal Potatoes, 6
Garlic & Herbs

SUNDAY REEF N' BEEF

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

400g Chateaubriand, King Prawns, Garlic Baby Potatoes, Saffron Coleslaw
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, Saffron Coleslaw, 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.

Just visit our website to find out more:

<https://saltroom-restaurant.co.uk>

Wine, drinks and cocktails are also available. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.