

A large, white, oval-shaped platter is filled with a variety of seafood. In the center, there's a large piece of grilled fish, possibly a sea bream, with a golden-brown crust and a white, flaky interior. Surrounding it are several large shrimp, some whole and some cut in half, showing their orange and white flesh. There are also mussels in their dark shells, some open. A small white bowl in the lower right contains a creamy white soup, garnished with a drizzle of green oil and a sprinkle of dark herbs. The platter is garnished with green herbs and green beans. The background is a wooden table.

THE
SALT
ROOM

SUMMER
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

NV	Laurent-Perrier, La Cuvée Brut	14	75	NV	Duval-Leroy, Brut Réserve 37.5cl	36
NV	Laurent-Perrier, Cuvée Rosé Brut		110	2013	Pol Roger, Vintage	140

SNACKS

(additional to set price)

Local Sourdough, 4
Broad Bean, Dill Butter

Market 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 Artichoke
Stracciatella, Pink Grapefruit,
Lemongrass Dressing

Beef Tartare
N'duja Confit Egg, Whiskey Mayo,
Crispy Onion

Mackerel Rillettes
Wholegrain Mustard, Chervil,
Grilled Bread

Summer Bean Tuna
Quail Egg, Black Olives

MAINS

Whole Lemon Sole
Charred Lettuce, Grapes,
Caviar Butter Sauce

Barbequed Stone Bass
Charred Romano Pepper,
Kalamata Olives, Pancetta

Dry-Aged Lake District Ribeye
French Fries, Shallot,
Chimichurri £5 Supplement

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

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

Market Fish, for 2 to share
£10 Supplement

DESSERTS

Choux Bun
Whipped Bitter Sweet Ganache,
Cocoa Tuille, Compressed Cherries,

Meringue Sphere
English Strawberries, White Balsamic,
Vanilla Crème Fraîche, Lemon Verbena

Selection of British Artisan Cheeses
Grapes, Chutney, Seeded Crackers

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.



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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SIX COURSE FEASTING MENU

Served family style for up to 16 guests.

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Charred Scallop

Café de Paris Butter, Pickled Lemon, Edamame

Whole Barbequed Cornish Monkfish

'Nduja White Beans, Crushed Tomato, Samphire, Watercress

Barbequed Whole Native Lobsters

Garlic Butter, Chilli Dressing, Pickled Lemon

Butcher's Cuts

Served with French Fries & Salt Room Salad

Selection of British Artisan Cheeses

Grapes, Chutney, Seeded Crackers

The Salt Room Sweets

Lemon Meringue 99 Ice Cream Cone, Truffle, Cherry & Almond Friand,
Strawberry Daiquiri Marshmallow, Raspberry, Rose & Lychee Pâte de fruits

£120 PER PERSON

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DRINKS LIST



[VIEW OUR FULL DRINKS LIST HERE](#)