

# THE SALT ROOM

## SNACKS

**Local Sourdough, 4**  
Broad Bean, Dill Butter

**Market Oysters, 3.5 each**  
Shallot Vinegar, Lemon

**Little Fish Tempuras, 6**  
Samurai Tartare



### CHEF RECOMMENDS

**Shellfish Platter, 90**  
Langoustines, Hand-picked Crab,  
Oysters, Whelks, Black Tiger King Prawns,  
Tuna Tartare

**Royal Shellfish Platter, 140**  
Half Lobster, Langoustines,  
Hand-picked Crab, Oysters, Whelks,  
Black Tiger King Prawns, Tuna Tartare

*Both platters are served chilled & on ice. To ensure availability of our Royal Shellfish Platter, make sure to preorder with your booking.*

**Daily Dish & Glass of Muscadet or Sparkling, 20**  
*Please view our blackboard for chef's daily changing lunch, accompanied by a glass of Muscadet or Sparkling. Available for weekday lunch only from 12-4pm.*



## STARTERS

**Beef Tartare, 12**  
N'duja Confit Egg, Whiskey Mayo,  
Crispy Onion

**Summer Bean Tuna, 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**  
Pak Choi, 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

*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

## *SUNDAY* REEF N' BEEF

**Sunday Reef n' Beef, 28.50pp**  
400g Chateaubriant, King Prawns,  
Garlic Baby Potatoes, Saffron  
Coleslaw, Garlic & Herb Butter,  
Red Wine Just

*Available every Sunday, 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](mailto: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>*

*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.*