THE SALT ROOM VALENTINE'S DAY MENU 2022

FOUR COURSES & SPARKLING COCKTAIL

SNACK

1/2 Dozen Market Oysters Shallot Vinegar, Lemon (Supplement 21)

Crispy Filo Sandwich Whipped Goats Curd, Truffle, Lemon, Basil

STARTERS

Wild Red Prawn Ceviche Avocado, Tigers Milk, Lotus Root, Crispy Salted Corn **Flame Grilled Cornish Mackerel** Fresh White Crab, Almond Gazpacho, Cucumber, Dill

Seared Hand-Dived Scallops Smoked Pork Belly, Dashi, Jalapeno Oil, Crackling Chargrilled Graffiti Aubergine (v) Red Pepper Beignet, Buttermilk, Coriander, Mustard Leaf

MAINS

Surfboard

Grilled & Steamed Shellfish, French Fries, Gem Salad, Aioli (For One or for Two to Share)

Whole Baked Wild Turbot Steamed Mussels, Pickled Clams, Crispy New Potatoes, Parsley Butter Sauce (For Two to Share)

> **Butter Poached Lemon Sole** Tempura Oyster, Samphire, Apple, Smoked Oyster Velouté

Salt Aged Beef Ribeye Bone Marrow Butter, Tenderstem Broccoli, French Fries

Barigoule of Spring Artichokes (v) Baby Kale, Chanterelle Mushrooms, Wild Asparagus, Feta

DESSERT

The Salt Room Sweets Citrus Doughnut, Popcorn Ice Cream Cone, Salted Caramel Truffle, Blackberry Choux Bun

Red Velvet Mousse Cake Mascarpone Ice Cream, Sour Cherries, Lime Selection of British Artisan Cheeses Grapes, Pickled Walnut, Seeded Crackers

£80 PER PERSON

ADDITIONAL SIDES

French Fries, 4 Seaweed Salt Wakame Seaweed Salad, 6 Yuzu Miso Dressing Crispy New Potatoes, 6 Confit Garlic & Herbs

Little Gem Salad, 5 Caesar Dressing, Crispy Shallot, Parmesan Tenderstem Broccoli, 6 Black Sesame Butter, Preserved Lemon Charred Hispi Cabbage, 6 Smoked Bacon Butter, Crispy Shallots

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.