



# THE SALT ROOM



Festive Group Menus



## 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.

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.

On offer are seasonal Christmas sharing menus and a coastal wine list that can also be enjoyed at our bar and alongside your meal.



# THE SALT ROOM

## Festive Sharing Menu



### SNACKS

Local Sourdough Bread  
Lobster Butter

Jersey Oysters 3.5 ea  
Shallot Vinegar, Lemon



### STARTERS

BBQ Red Prawns  
Paprika Butter, Garlic,  
Parsley, Lemon\*

Dill & Citrus Cured Salmon  
Cumin Grain Mustard, Pickled  
Kumquat, Ponzu\* (DF)

Beetroot & Endive Salad  
Stilton Mousse, Elderberry  
Honey, Walnuts\*

### MAIN COURSE

Whole Roasted Brill  
Steamed Clams, White Wine Sauce,  
Samphire, Lemon, Capers\*

Chargrilled Monkfish  
Miso Roasting Juices, Wild Mushrooms,  
Green Peppercorns\*

Glazed Turkey Crown  
Sage & Cranberry Sauce, Merguez  
Pigs in Blankets\* (DF)

Table is served with  
Crispy Garlic New Potatoes, Seasonal Vegetables, Gem Lettuce  
Salad, Anchovy Dressing (V/DF)

- Vegetarian option -

Roasted Hen of the Woods  
Cauliflower Cream, Tempura Oyster  
Mushroom, Baby Kale\* (DF)



### DESSERTS

Caramelised  
Buttermilk Pudding  
Stem Ginger Custard, Blackberries,  
Peppermint (V)

Salt Room  
Chocolate Truffles\* (V)

Selection of  
British Artisan Cheeses  
Chutney, Grapes, Seeded Crackers  
(+ 6 to add as an additional course)

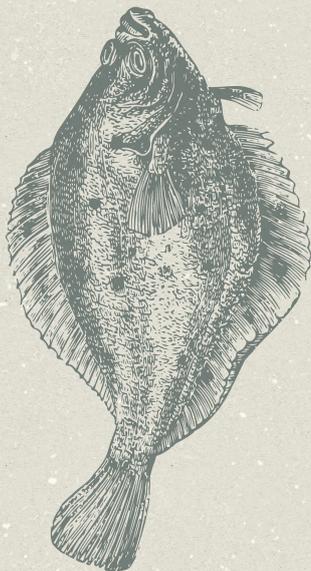
**TWO COURSES - 48**

\*Available for lunch only



**THREE COURSES - 55**

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. All dishes containing (v) are Veg | All dishes containing \* are NGCI No Gluten-containing ingredients. Please note, these are sample menus, and subject to change slightly with minor seasonal updates.



The Salt Room has a  
VIP Mezzanine area  
and private dining  
options for larger  
groups.



Our Mezzanine gives you the best of both worlds, your own space for your group as well as still being a part of the buzzy atmosphere of the main restaurant. It is an open plan, elevated area of the restaurant with floor to ceiling windows, and is available for groups of up to 24 guests. When hiring both event spaces, this becomes the Mezzanine level for 40 guests. We also have the main dining area of the restaurant, which is semi private, and available for up to 35 guests.



# THE SALT ROOM

## Feasting Menu

### SNACKS

Local Sourdough Bread  
Lobster Butter

Soft Shell Crab & Samphire Bhajis  
Seaweed Tartar

Jersey Oysters  
Shallot Vinegar, Lemon

### STARTERS

Seared Orkney Scallops  
Roasted Apple, Calvados Sauce,  
Celeriac\*

BBQ Red Prawns  
Parika Butter, Garlic,  
Parsley, Lemon\*

Beef Sirloin Tartare  
Truffle Emulsion, Radishes,  
Shiso, Nori Crisps (DF)

Beetroot & Endive Salad  
Stilton Mousse, Elderberry  
Honey, Walnuts\*

### MAIN COURSE

Whole Roasted Brill  
Steamed Clams, White Wine Sauce,  
Samphire, Lemon, Capers\*

Chargrilled Monkfish  
Miso Roasting Juices, Wild Mushrooms,  
Green Peppercorns\*

Porter House  
45 Day, Salt-Aged Irish Cattle,  
Béarnaise\* (DF)

Glazed Turkey Crown  
Sage & Cranberry Sauce, Merguez  
Pigs in Blankets\* (DF)

Table is served with  
Crispy Garlic New Potatoes, Seasonal Vegetables, Gem Lettuce Salad, Anchovy Dressing (V/DF)



### DESSERTS

Caramelised  
Buttermilk Pudding  
Stem Ginger Ice Cream,  
Blackberries, Almonds (V)

Salt Room  
Chocolate Truffles\* (V)

Selection of  
British Artisan Cheeses  
Chutney, Grapes, Seeded Crackers  
(+ 6 to add as an additional course)

Brown Sugar Tart  
Spiced Plums, Peppermint Syrup (V)

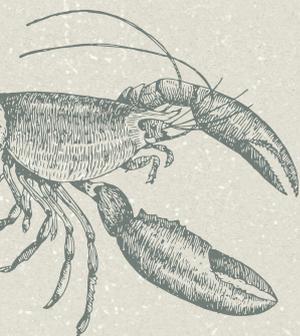
## 85 PER PERSON



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# Make it really special

Don't forget to pre order your favourite drinks.



## CHAMPAGNE

	125 <sup>ML</sup>	Bottle
Laurent-Perrier La Cuvée Brut, NV	16	85
Laurent-Perrier Cuvée Rosé Brut, NV		135
Pol Roger Vintage 168, 2013		168
Duval-Leroy Brut Réserve 37.5cl, NV		40



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