

THE SALT ROOM

SNACKS

Local Sourdough, 5
Lobster Butter

Market Oysters,
4 each, six for 22, twelve for 44
Shallot Vinegar, Lemon

Crispy Fish Fritters, 8
Seaweed Mayo

SHARING SET LUNCH MENU

Two Courses, 25 per person

*Sharing Whole Sea Bream with Crispy Garlic Potatoes, Hispi Cabbage
Monkfish & Confit Duck Leg Cassoulet, BBQ Mussels, Toulouse Sausage
To finish- Affogato or Hazelnut & Ricotta Cannoli*

Available for weekday lunch only from 12-4pm.

STARTERS

Cornish Crab, 16
Hollandaise, Crispy Shallot, Pear

Grilled Mackerel Fillet, 12
Horseradish, Salted Kohlrabi,
Grape Molasses

Dill Cured Salmon, 12
Crème fraîche, Pickled Kumquat,
Treacle Cracker

Hot Honey Chicken, 10
Pickled Carrots, Sesame Dukkha

Charcoal Roasted Scallop, 15
Coral Sauce, Garlic and Parsley
Crumb

Beetroot, Fig & Walnut Salad, 10
Chicory, Stilton, Herb Salsa

MAINS

Stone Bass, 26
Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

Chargrilled Monkfish, 31
Artichoke Puree, Grilled Onion,
Peppercorn Sauce

Roasted Skate Wing, 25
Confit Pork Belly, Capers, Cauliflower,
Roasting Juices

Cod Loin, 26
Fregola, Mussels, Chorizo

Salt Aged Ribeye, 36
Caramelised Shallot, Chimichurri or
Peppercorn Sauce (*Add two Prawns 7*)

Tamarind Cauliflower, 20
Oyster Mushrooms, Café de Paris,
Padron Pepper Purée

TO SHARE COOKED OVER FIRE

All sharing dishes served for two and priced per person

Surfboard, 40pp
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, 5
Seaweed Salt

Fennel & Endive Salad 6
Orange, Pine Nuts

Crispy Potatoes, 5
Roasted Garlic Salsa

Little Gem Salad, 5
Caesar Dressing, Parmesan

Green Beans, 6
Garlic & Parsley Butter

BBQ Hispi Cabbage, 6
Bacon Ranch Dressing

THE SALT ROOM

SHARING SUNDAY SAMPLE LUNCH MENU

Dill Cured Salmon
Crème fraîche, Pickled Kumquat, Treacle Cracker
or
Beetroot, Fig & Walnut
Chicory, Stilton, Herb Salsa

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Reef n' Beef
400g Salt-Aged Beef Picanha, Grilled Prawns,
Roasted Scallops, Béarnaise, Hispi Cabbage,
Crispy Garlic Potatoes

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Apple Custard Tart

2 COURSES £36 PP

3 COURSES £39 PP

Available every Sunday

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!

This offer does not include Bank Holiday Mondays

**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.