

THE SALT ROOM

VALENTINE'S DAY

SNACKS

6 Market Oysters
(20 supplement)

**Whipped Goats Curd &
Truffle Choux Buns**

STARTERS

Malt Glazed Pigs Cheeks
*Celeriac Remoulade, Crispy
Parsley*

Charcoal Grill Scallops
*Smoked Cauliflower Puree,
Bacon Crumb*

Roast Octopus
Thai Salad, Dashi Broth

Butternut Squash
Agnolotti, Sage Butter

MAINS

Surfboard *(for one or two)*
*Grilled & Steamed Shellfish,
French Fries, Gem Salad*

Whole Roast Turbot
*Button Onions, Bacon, White
Wine Sauce (two to share)*

35 Day Aged Porterhouse
(to share)

35 Day Aged Fillet
*Cooked Over Coal, Grilled
Prawns*

Soft Polenta
*Violet Artichoke, Crispy
Kale, Chimmicuri*

Sides for the table- Crispy Potatoes, Hispi Cabbage, Green Beans

DESSERT

Saltroom Sweets
*Satsuma & Popping Candy Ice Cream, Banoffee Tart, Canelé Borda-
lais and Lemon Crème Fraiche, Pistachio Macaron.*

80 PER PERSON

*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.*