

# THE SALT ROOM

## APERITIFS

<b>Veuve Clicquot Brut, Yellow Label</b>	16 gls
<b>Prosecco Superiore, Brut, Asolo, Sacchetto</b>	8.5 gls
<b>Harvest, 58 &amp; Co Gin, Citrus, Apple, Cinnamon</b>	12
<b>The Salt Room Margarita, Cazcabel Tequila</b>	12
<b>183 Miles, Tidal Rum, Lychee, Citrus, Strawberry</b>	12

## SNACKS

<b>Local Sourdough, Lobster Butter</b>	5
<b>Market Oysters</b> dozen 44, 1/2 dozen 22, each 4	
<b>Crispy Fish Fritters, Seaweed Mayo</b>	8
<b>Grilled Prawns, Picante Dip</b>	each 4
<b>Smoked Cod's Roe, Nori, Tomato Caviar</b>	7

## STARTERS

<b>Cornish Crab, Hollandaise, Crispy Shallot, Pear</b>	14
<b>Grilled Mackerel Fillet, Horseradish, Salted Kohlrabi, Grape Molasses</b>	11.5
<b>Dill Cured Salmon, Crème Fraîche, Pickled Kumquat, Treacle Cracker</b>	12
<b>Ham &amp; Duck Liver Terrine, Picalilly, Sourdough Crisp</b>	10
<b>Charcoal Roasted Scallop, Coral Sauce, Garlic and Parsley Crumb</b>	15
<b>Beetroot, Fig &amp; Walnut Salad, Chicory, Stilton, Herb Salsa</b>	9.5

## MAINS

<b>Stone Bass, Spiced Aubergine Byaldi, Fennel, Anchovy Sauce Vierge</b>	26
<b>Chargrilled Monkfish, Wild Mushroom, Peppercorn Sauce</b>	31
<b>Roasted Skate Wing, Confit Pork Belly, Capers, Cauliflower, Roasting Juices</b>	25
<b>Cod Loin, Fregola, Mussels, Chorizo</b>	23
<b>Salt Aged Ribeye, Caramelised Shallot, Chimichurri or Peppercorn Sauce (Add two Prawns 7)</b>	36
<b>Glazed Hen of the Wood, Farrow, Cauliflower</b>	18

## TO SHARE COOKED OVER FIRE

**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

<b>French Fries, Seaweed Salt</b>	6	<b>Little Gem Salad, Caesar Dressing, Parmesan</b>	6
<b>Fennel &amp; Endive Salad, Orange, Pine Nuts</b>	6	<b>Green Beans, Garlic &amp; Parsley Butter</b>	6
<b>Crispy Potatoes, Roasted Garlic Salsa</b>	6	<b>BBQ Hispi Cabbage, Bacon Ranch Dressing</b>	6

## SUNDAY LUNCH MENU

*2 to Share, Served Sundays from 12pm until 4pm*

**500g Roasted Salt Aged  
Sirloin of Beef, 25pp**

Served with- Classic Roast Potatoes, Roasted Carrots, Cauliflower Cheese, Seasonal Greens, Yorkshire Pudding

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## SET LUNCH MENU

Two Courses, 20 per person

**Sharing Whole Sea Bream** with Crispy Garlic Potatoes, Hispi Cabbage

**Dish of the Day for one**

*To finish- Affogato or Hazelnut & Ricotta Cannoli*

*Available for weekday lunch only from 12-4pm.*

## 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 enquire-*

*Call us on 01273 929488*

*Or visit our website <https://saltroom-restaurant.co.uk/private-dining/>*

## GIFTING

Looking for the perfect present?

*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>*

## 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**