

THE SALT ROOM

APERITIFS

Veuve Clicquot Brut , Yellow Label	16.5 <i>gls</i>
Prosecco Superiore, Brut , Asolo, Sacchetto	8.5 <i>gls</i>
Kumquat Margarita , Cazcabel Blanco, Lime	13
Basil Fizz , 58 & Co Dry Gin, Lemon, Basil, Tonic	13
Watermelon Spritz , Aperol, Prosecco, Vanilla	12
Smoked Old Fashioned , Bourbon, Beesu Honey, Bitters	13

SNACKS

Local Sourdough , Whipped Butter or Shellfish Olive Oil	5
Market Oysters dozen 44 , 1/2 dozen 22 , each 4	
Potato & Fish Crisps , Black Garlic Mayo	4.5
Crispy Avocado , Chilli Tomato Salsa	6
Smoked Anchovy Toast , Datterini, Basil	5

STARTERS

Cornish Crab , Bread Crackers, Brown Crab Aioli, Pickled Cucumber	14
Yellow Fin Tuna Niçoise Salad , Avocado, Gem Lettuce, Quail Egg	13.5
King Tiger Prawn Cocktail , Avocado, Virgin Marie Rose Sauce	13
Beef Carpaccio , Crispy Artichokes, Rocket, Parmesan Dressing	14.5
Charcoal Roasted Scallops , Caramelised Pork, Shiso, Soy Butter	15
Heritage Tomato Salad , Whipped Burrata, Basil, Candied Pecans	12.5
The Salt Room Fish Soup , Rouille & Gruyere Crouton	8.5
Salt & Pepper Squid , Charred Lemon & Lime	11

MAINS

Stone Bass , Spiced Aubergine Byaldi, Fennel, Anchovy Sauce Vierge	26
Chargrilled Monkfish , Wild Mushroom, Peppercorn Sauce	34
Roasted Skate Wing , Confit Pork Belly, Capers, Cauliflower, Roasting Juices	25
Cod Loin , Fregola, Mussels, Chorizo	23
Salt Aged Ribeye , Caramelised Shallot, Chimichurri or Peppercorn Sauce (Add two Prawns 7)	39
Glazed Hen of the Wood , Farrow, Cauliflower	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

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

REEF & BEEF

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

**500g 45 Day Dry Aged
Sirloin of Beef, King Prawns 29.50pp**

Served with- Crispy Garlic Potatoes, Sugar Snap Peas & Chimichurri

THE SALT ROOM

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