



2024
GROUPS MENU

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. Winner of the Seafood Restaurant of the Year 2017, our seaside restaurant is the best restaurant in Brighton to enjoy sustainable, local produce. On offer are a seasonal a la carte menu and an innovative drinks list can also be enjoyed in our cocktail bar and with your meal.

Pre-orders are required for groups of 14 guests and above



THE SALT ROOM

CHAMPAGNE

125ml | Bottle

NV	Veuve Clicquot Brut	90	2013 Pol Roger, Vintage	170
NV	Veuve Clicquot, Rosé	110	2013 Dom Perignon	285

SNACKS

Local Sourdough, 5

Whipped Butter or
Shellfish Olive Oil

Market Oysters

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

Smoked Anchovy Toast, 7

Datterini, Basil

3 COURSE MENU £55

2 COURSE LUNCH MENU £37

Pre-orders are required for groups of 14 and above. 2 course menu available 12-4pm only.

All our Seafood is sourced sustainably from a specially curated selection of local and British suppliers.

STARTERS

Heritage Tomato Salad

Whipped Burrata, Basil,
Candied Pecans

The Salt Room Fish Soup

Rouille & Gruyere Crouton

Albacore Tuna Niçoise Salad

Avocado, Gem Lettuce, Quail
Egg

MAINS

Stone Bass

Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

Roast Skate Wing

Confit Pork Belly, Capers,
Cauliflower, Roasting Juices

Glazed Hen of the Wood

Farrow, Cauliflower

Porterhouse, for 2 to share

£10pp Supplement

Himalayan Salt-Aged Ribeye

£5 Supplement

Market Fish, for 2 to share

£10pp Supplement

Sides for the table- Crispy Garlic Potatoes, Green Beans, Seasonal Salad

DESSERTS

Chocolate Tart

Pistachio Ice Cream

Rum Baba

Maple Pecans, Mousseline Cream

Selection of British Artisan Cheeses

Chutney, Grapes, Seeded Crackers
(£10pp as an additional course)

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CHAMPAGNE

125ml | Bottle

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FOUR COURSE MENU

Pre-orders are required for groups of 14 and above.

All our seafood is sourced sustainably from a specially curated selection of local and British suppliers.

SNACKS

Market Oysters
Shallot Vinegar, Lemon

Local Sourdough
Whipped Butter or
Shellfish Olive Oil

Smoked Anchovy Toast
Datterini, Basil

STARTERS

Heritage Tomato Salad
Whipped Burrata, Basil,
Candied Pecans

The Salt Room Fish Soup
Rouille & Gruyere Crouton

Albacore Tuna Niçoise Salad
Avocado, Gem Lettuce, Quail
Egg

MAINS

Cod Loin
Fregola, Mussels, Chorizo

Stone Bass
Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

Chargrilled Monkfish
Wild Mushroom, Grilled Onion,
Peppercorn Sauce

Porterhouse, for 2 to share
£10pp Supplement

Salt-Aged Ribeye
£5 Supplement

Market Fish, for 2 to share
£10pp Supplement

Sides for the table- Crispy Garlic Potatoes, Green Beans, Seasonal Salad

Vegetarian option available on request

DESSERTS

Chocolate Tart
Pistachio Ice Cream

Rum Baba
Maple Pecans, Mouseline Cream

Selection of British Artisan Cheeses
Chutney, Grapes, Seeded Crackers
(£10pp as an additional course)

£75 PER PERSON



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, the private room offers stunning views of the Brighton seafront. Separated from the main dining room by thick curtains, guests have the option to leave these open to experience the atmosphere of the restaurant or close them for a more private experience.

THE SALT ROOM

CHAMPAGNE

125ml | Bottle

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FIVE COURSE FEASTING MENU

Served family style for up to 16 guests.

All our seafood is sourced sustainably from a specially curated selection of local and British suppliers.

SNACKS

Market Oysters
Shallot Vinegar, Lemon

Local Sourdough
Whipped Butter or Shellfish Olive Oil

Smoked Anchovy Toast
Datterini, Basil

SHARING STARTERS

Cornish Crab
Bread Crackers, Brown
Crab Aioli, Pickled
Cucumber

Charcoal Roasted Scallop
Caramelised Pork, Shiso, Soy Butter

Heritage Tomato Salad
Whipped Burrata, Basil,
Candied Pecans

MIDDLE COURSE

Stone Bass
Spiced Aubergine Byaldi, Fennel,
Anchovy Sauce Vierge

SHARING MAIN COURSE

Surf N' Turf
Salt Aged Porterhouse, Cooked Over Coal
Grilled Prawns, Roasted Scallops, Crispy
Squid

Sides for the table- Crispy Garlic Potatoes, Green Beans, Seasonal Salad

DESSERTS

Salt Room Sweets
Strawberries & Cream Macaron, Marmalade Ripple Ice Cream,
Coconut, Lime & Pineapple Waffle, Raspberry Caramel

£95 PER PERSON

DRINKS LIST



[VIEW OUR FULL DRINKS LIST HERE](#)