



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

### Yellow Fin 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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## 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

**Yellow Fin 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.

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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](#)