

THE SALT ROOM

APERITIFS

Veuve Clicquot Brut , Yellow Label	16.5 gls
Prosecco Superiore , Brut, Asolo, Sacchetto	8.5 gls
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

The Salt Room Fish Soup , Rouille & Gruyere Crouton	8.5
Cornish Crab , Bread Crackers, Brown Crab Aioli, Pickled Cucumber	15
Seabass Ceviche , Plantain Crisps, Tiger's Milk, Peach, Mint	13.5
Flamed King Tiger Prawns , Nduja Butter, Burnt Lime	13
Beef Carpaccio , Crispy Artichokes, Truffled Rocket, Parmesan Dressing	14.5
Charcoal Roasted Scallops , Caramelised Pork, Shiso, Soy Butter	15
Nutbourne Tomato Salad , Burrata, Lemon Pesto, Candied Pecans	12.5
Salt & Pepper Squid , Chilli Mayonnaise	11.5

MAINS

Peri Peri Monkfish on the Bone , Chickpea Salsa	29
Treacle Glazed Chicken Supreme , Aubergine Pickle, Parsley Salad	24
Crusted Cornish Cod Fillet , Coastal Greens, Shellfish Butter Sauce	22
Cornish Ray Wing , Tenderstem Broccoli, Smoked Squash, Potted Shrimp	25
Miso Salmon , Sesame Ginger Greens, Golden Dashi Broth	24
Dry-aged, Grass-fed Ribeye 300g , Béarnaise Sauce	39
Squash Curry , Burnt Coconut, Jasmine Rice, Herb Yoghurt	18

TO SHARE COOKED OVER FIRE

Surfboard 40pp
Grilled & Steamed Shellfish, French
Fries, Gem Salad, Aioli

Market Fish
Please see blackboard for today's
weights, market price

Sauces 2
Chimichurri | Peppercorn |
Mushroom Ketchup

Butcher's Cut
Please see blackboard for today's
weights, market price

Whole Sussex Blue Lobster MP
Cooked over charcoal basted with
garlic butter

SIDES

French Fries , Seaweed Salt	6	Gem Heart Salad , Blue Cheese, Toasted Almonds	6
Shaved Fennel , Chicory, Pecorino, Sweet Pear	6	Coastal Greens , Seaweed Butter	6
Crispy Potatoes , Roasted Garlic Salsa	6	Charred Bunch Carrots , Ginger, Sesame	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 Monday-Friday 12-4pm.

PRIVATE DINING

Planning an exclusive event?

Our private dining area seats up to 16 people and is available for lunch and dinner. The mezzanine or a 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