



THE SALT ROOM
Festive Menus

THE SALT ROOM

FESTIVE MENU 45/55pp

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.

CHAMPAGNE	Bottle	SNACKS	
Veuve Clicquot Brut NV	90	Local Sourdough (v) Whipped Butter	5
Veuve Clicquot Rosé NV	110	Half Pint of Prawns Cocktail Sauce	7
Pol Roger, Vintage 2013	170	Market Oysters Dozen 44 1/2 Dozen 22	Each 4
Dom Perignon 2013	285	Swordfish Empanadas Citrus Curried Yoghurt	8.5

STARTERS

Hamachi Sashimi Charred Cucumber, Wasabi, Furikake
Scorched Burrata (v) Coal Roasted Beetroots, Radicchio, Molasses
Treacle Cured Loch Fyne Salmon Charred Cucumber, Wasabi, Furikake

MAINS

Market Sea Bream for 2 to share £10pp Supplement
Roasted Cod Loin Coastal Greens, Seafood & Herb Butter Sauce
Malt Glazed Norfolk Turkey Pigs in Duvets, Sage & Chestnut Stuffing, Red Wine Gravy
Whole Herb Stuffed Seabass Potted Shrimp, Caper & Lemon Butter
Sides for the table - Crispy Garlic Potatoes, Glazed Heritage Carrots, Sprout Tops
Vegetarian & Vegan menu available on request

DESSERTS

A Twist of Lemon (v) Lemon Cheesecake, Lemon & Mint Jelly
Mille-Feuille (v) Chamomile Cream, Fig Jam, Whipped Yoghurt
Christmas Pudding Coupe Armagnac Whipped Cream, Meringue

Selection of British Artisan Cheeses Chutney, Grapes, Seeded Crackers
(£10pp Supplement)

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE SALT ROOM

4 COURSE MENU 70pp

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.

CHAMPAGNE	Bottle	APERITIF	
Veuve Clicquot Brut NV	90	Kumquat Margarita Cazcabel Blanco, Lime	13
Veuve Clicquot Rosé NV	110	Basil Fizz 58& Co Dry Gin, Lemon, Basil, Tonic	13
Pol Roger, Vintage 2013	170	Watermelon Spritz Aperol, Prosecco, Vanilla	12
Dom Perignon 2013	285	Smoked Old Fashioned Bourbon, Beesou Honey, Bitters	13

SNACKS

Local Sourdough Whipped Butter
Market Oysters Mignonette, Lemon
Swordfish Empanadas Citrus Curried Yoghurt

STARTERS

Scorched Burrata (v) Coal Roasted Beetroots, Radicchio, Molasses
Treacle Cured Loch Fyne Salmon Charred Cucumber, Wasabi, Furikake
Crispy Creedy Duck Salad Watermelon, Toasted Cashews, Sweet Soy & Sesame Dressing

MAINS

Market Brill for 2 to share £10pp Supplement
38-Day Salt Aged Ribeye Béarnaise Sauce £7pp Supplement
Whole Herb Stuffed Seabass Potted Shrimp, Capers & Lemon Butter
North Atlantic Halibut Fillet Roasted Cauliflower, Shellfish Bisque, Sea Cabbage
Malt Glazed Norfolk Turkey Pigs in Duvets, Sage & Chestnut Stuffing, Red Wine Gravy

Sides for the table - Crispy Garlic Potatoes, Glazed Heritage Carrots, Sprout Tops
Vegetarian & Vegan menu available on request

DESSERTS

Chocolate Crèmeux Pistachio, Milk Sorbet & Blackberries
A Twist of Lemon Lemon Cheesecake, Lemon & Mint Jelly
Christmas Pudding Coupe Armagnac Whipped Cream, Meringue

Selection of British Artisan Cheeses Chutney, Grapes, Seeded Crackers
(£10pp Supplement)

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE SALT ROOM

VEGETARIAN & VEGAN MENU 45pp

*Pre-orders are required for groups of 14 and above.
All dishes can be made vegan. Please request from server.*

CHAMPAGNE	Bottle	APERITIF	
Veuve Clicquot Brut <i>NV</i>	90	Kumquat Margarita <i>Cazcabel Blanco, Lime</i>	13
Veuve Clicquot Rosé <i>NV</i>	110	Basil Fizz <i>58& Co Dry Gin, Lemon, Basil, Tonic</i>	13
Pol Roger, Vintage <i>2013</i>	170	Watermelon Spritz <i>Aperol, Prosecco, Vanilla</i>	12
Dom Perignon <i>2013</i>	285	Smoked Old Fashioned <i>Bourbon, Beesou Honey, Bitters</i>	13

STARTERS

Vegetable Ceviche *Tigers Milk, Plantain Crisps*
Burnt Squash Soup *Vegan Blue, Pine Nuts & Green Yoghurt*
Coal Roasted Shrub Beets *Beetroot Hummus, Socca Crisps*

MAINS

Spelt Risotto *Wild Mushrooms, Vegan Parmesan*
Whole Baked Cauliflower *Smoked Cream Onion, Crumbled Blue Cheese, Golden Raisins*
Truffled Celeriac Wellington *Wilted Spinach, Wild Mushrooms, Vegetable & Cranberry Gravy*
Wood Flamed Violet Artichokes *Creamed Spinach, Scorched Piquillo, Olives & Cheese Scratchings*

*Sides for the table - Crispy Garlic Potatoes, Glazed Heritage Carrots,
Autumn Green Leaf Salad*

DESSERTS

Chocolate Crèmeux *Pistachio, Milk Sorbet & Blackberries*
A Twist of Lemon *Lemon Cheesecake, Lemon & Mint Jelly*
Selection of British Artisan Cheeses *Chutney, Grapes, Seeded Crackers*
(£10pp Supplement)

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

