



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	Smoked Beef Short Rib Manchego, Jalapeño Mayo	8.5

STARTERS

BBQ 'Waldorf' Scallops Celeriac, Walnut, Pickled Tree Apple
Treacle Cured Loch Fyne Salmon Heritage Baked Beetroot
Scorched Burrata (v) Coal Roasted Beetroots, Radicchio, Molasses

MAINS

Market Sea Bream for 2 to share £10pp Supplement
Herb Stuffed Seabass Potted Shrimp, Caper & Lemon Butter
Roasted Cod Loin Coastal Greens, Seafood & Herb Butter Sauce
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

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	Pear Spritz Pear Infused 58&Co. Vodka, Italicus, Prosecco 12.5
Veuve Clicquot Rosé NV	110	Fig Negroni 58&Co. House Gin, Campari, Fig Liqueur 12.5
Pol Roger, Vintage 2013	170	Ginger Margrita Cazcabel Blanco, Ginger Shrub, Falemum 12
Dom Perignon 2013	285	Wild Forest Aquavit Toddy, Crème de Cassis, Pineapple 12

SNACKS

Local Sourdough Whipped Butter

Market Oysters Mignonette, Lemon

Smoked Beef Short Rib Manchego, Jalapeño Mayonnaise

STARTERS

Treacle Cured Loch Fyne Salmon Heritage Baked Beetroot

Scorched Burrata (v) Coal Roasted Beetroots, Radicchio, Molasses

Crispy Creedy Duck Salad Watermelon, Toasted Cashews, Sweet Soy & Sesame Dressing

MAINS

Market Brill for 2 to share £10pp Supplement

Herb Stuffed Seabass Potted Shrimp, Caper & Lemon Butter

38-Day Salt Aged Ribeye Béarnaise Sauce £7pp Supplement

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

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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	Pear Spritz <i>Pear Infused 58&Co. Vodka, Italicus, Prosecco</i> 12.5
Veuve Clicquot Rosé <i>NV</i>	110	Fig Negroni <i>58&Co. House Gin, Campari, Fig Liqueur</i> 12.5
Pol Roger, Vintage <i>2013</i>	170	Ginger Margrita <i>Cazcabel Blanco, Ginger Shrub, Falemum</i> 12
Dom Perignon <i>2013</i>	285	Wild Forest <i>Aquavit Toddy, Crème de Cassis, Pineapple</i> 12

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.

