

THE SALT ROOM

APERITIF		SNACKS	
Veuve Clicquot Brut <i>Yellow Label</i>	16.5	Local Sourdough (v) <i>Whipped Butter</i>	5
Prosecco Superiore Brut , <i>Asolo, Sacchetto</i>	8.5	Half Pint of Prawns <i>Cocktail Sauce</i>	7
Pear Spritz <i>58&Co. Vodka, Italicus, Crème de Poire</i>	12.5	Potato & Fish Crisps <i>Black Garlic Mayonnaise</i>	4.5
Fig Negroni <i>58&Co. House Gin, Campari, Fig Liqueur</i>	12.5	Market Oysters <i>Dozen 44 1/2 Dozen 22</i>	Each 4
Ginger Margarita <i>Cazcabel Blanco, Falerum Liqueur</i>	12	'Ta-ra-ma' on Toast <i>Taramasalata, Shallots</i>	6.5
Wild Forest Aquavit <i>Toddy, Crème de Cassis, Pineapple</i>	12	Beef Short Rib Empanadas <i>Manchego, Jalapeño Mayonnaise</i>	6

STARTERS

Torched Land's End Mackerel <i>Smoked Chilli, Pickled Fennel, Avocado, Sesame Milk, Sunflower Seeds</i>	10
Crispy Creedy Duck Salad <i>Watermelon, Toasted Cashews, Sweet Soy & Sesame Dressing</i>	13
BBQ 'Waldorf' Scallops <i>Celeriac, Walnut, Nashi Pear</i>	15
Treacle Cured Loch Fyne Salmon <i>Heritage Baked Beetroot</i>	11
Shetland Mussels <i>Coconut, Chilli, Galangal, Sake, Garlic</i>	10
Scorched Burrata (v) <i>Coal Roasted Beetroots, Radicchio, Molasses</i>	12.5
The Salt Room Fish Soup <i>Rouille, Gruyere, Croutons</i>	9

MAINS

Peri Peri Monkfish <i>Chickpea Salsa, Autumn Greens</i>	29
Sussex Roasted Chicken Breast <i>Truffle Stuffed Wing, Smoked Butter, Girolles, Beaujolais</i>	23
North Atlantic Halibut Fillet <i>Roasted Cauliflower, Shellfish Bisque, Sea Cabbage</i>	26
Wood Flamed Violet Artichokes (v) <i>Creamed Spinach, Scorched Piquillo, Olives & Cheese Scratchings</i>	18
Ash Roasted Gilthead Bream <i>Green Papaya Salad, Burnt Lime, Galangal</i>	25
Tiger Prawn Coconut Curry <i>Chilli, Mango & Snake Beans</i>	23.5
Roasted Cod Loin <i>Coastal Greens, Seafood & Herb Butter Sauce</i>	24
38-Day Salt Aged Ribeye 300g <i>Béarnaise Sauce</i>	39

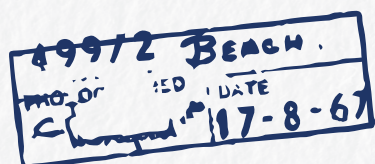
COOKED OVER CHARCOAL

Sauces 2 - Chimichurri, Béarnaise

Surfboard <i>Grilled & Steamed Shellfish, French Fries, Gem Salad, Aioli</i>	40pp
Whole Sussex Blue Lobster <i>Basted with Garlic Butter</i>	Market Price
Butcher's Cut <i>Please see blackboard for today's weights</i>	Market Price
Market Fish <i>Please see blackboard for today's weights</i>	Market Price

SIDES

French Fries (v) <i>Seaweed Salt</i>	6	Glazed Heritage Carrots (v) <i>Cumin Yoghurt, Black Sesame</i>	6
Autumn Green Leaf Salad (v) <i>Orange Mustard Dressing</i>	6	Crispy Potatoes (v) <i>Roasted Garlic Salsa</i>	6
Sprout Tops & Wild Greens (v) <i>Garlic Butter</i>	6	Coal Roasted Beetroots (v) <i>Radicchio & Tahini Dressing</i>	6



SUNDAY LUNCH

For 2 to Share, Served Sundays from 12pm - 4pm 27.5pp
 500g 45 Day Dry Aged Sirloin - Served with Roasted Potatoes, Autumn Greens
 Honey Glazed Carrots, Yorkshire Puddings, Gravy

(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.

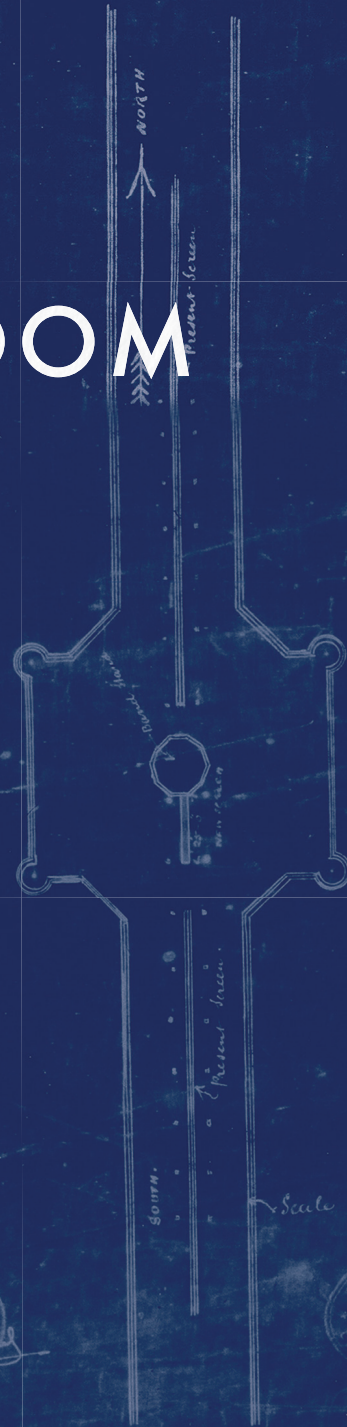
The Brighton Worker

Proposed Storm Screen

617 BEACH
PHOTOGRAPHED DATE
C. Thorogood 17-8-67



THE SALT ROOM



Elevation Both sides alike



Cross Section

Showing Bracket

1/4 Scale

Scale 1/40.50 = 1 inch



Block plan