

THE SALT ROOM

2/3 COURSE 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 <i>NV</i>	90	Local Sourdough (v) Whipped Butter	5
Veuve Clicquot Rosé <i>NV</i>	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	Beefshort Rib Empanadas Jalapeño Mayonnaise	8.5

STARTERS

Hamachi Sashimi Charred Cucumber, Wasabi, Furikake *
Shetland Mussels Coconut, Chilli, Galangal, Sake & Garlic *
Scorched Burrata (v) Coal Roasted Beetroots, Radicchio, Molasses *

MAINS

Market Seabass for 2 to share £10pp Supplement *
Roasted Cod Loin Coastal Greens, Seafood & Herb Butter Sauce
Sussex Roasted Chicken Breast Truffle Stuffed Wing, Smoked Butter, Girolles, Beaujolais
Wood Flamed Violet Artichokes (v) Creamed Spinach, Scorched Piquillo, Olives & Cheese Scratchings *

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

DESSERTS

A Twist of Lemon Lemon Cheesecake, Lemon & Mint Jelly
Chocolate Crèmeux Pistachio Crumb, Pistachio Ice Cream & Blackberries *
Selection of Sorbets (vg) Assorted Flavours *

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

(v) Vegetarian (vg) Vegan * - Non Gluten Containing Ingredients

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.

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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 Margarita 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 *

Beef Short Rib Empanadas Manchego, Jalapeño Mayonnaise

STARTERS

Hamachi Sashimi Charred Cucumber, Wasabi, Furikake *

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 *

38-Day Salt Aged Ribeye £7pp Supplement *

Peri Peri Monkfish Chickpea Salsa, Autumn Greens *

North Atlantic Halibut Fillet Roasted Cauliflower, Shellfish Bisque, Sea Cabbage *

Wood Flamed Violet Artichokes (v) Creamed Spinach, Scorched Piquillo, Olives & Cheese Scratchings *

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

DESSERTS

A Twist of Lemon Lemon Cheesecake, Lemon & Mint Jelly

Chocolate Crémeux Pistachio Crumb, Pistachio Ice Cream & Blackberries

Selection of Sorbets (vg) Assorted Flavours

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

(v) Vegetarian (vg) Vegan * - Non Gluten Containing Ingredients

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