

# THE SALT ROOM

## APERITIF

<b>Veuve Clicquot Brut</b> <i>Yellow Label</i>	<b>17.5</b>
<b>Prosecco Superiore Brut</b> <i>Asolo, Sacchetto</i>	<b>8.5</b>
<b>Melon Spritz</b> <i>Aperol, Prosecco, Melon, Lemon, Vanilla</i>	<b>13</b>
<b>Rose Sangria</b> <i>58 &amp; Co. House Vodka, Wine, Prosecco, Apricot</i>	<b>12.5</b>
<b>Kiwi Umeshu Daiquiri</b> <i>Takamaka White Rum, Umeshu, Kiwi</i>	<b>13.5</b>
<b>Mai Rum Punch</b> <i>Rum Blend, Falenum, Almond Milk, Lime</i>	<b>14</b>

## SNACKS

<b>Local Sourdough (v)</b> <i>Whipped Butter</i>	<b>5</b>
<b>Half Pint of Prawns</b> <i>Cocktail Sauce</i>	<b>7</b>
<b>Potato &amp; Fish Crisps</b> <i>Black Garlic Mayonnaise</i>	<b>4.5</b>
<b>Market Oysters</b> <i>Dozen</i> <b>44</b> <i>1/2 Dozen</i> <b>22</b>	<i>Each</i> <b>4</b>
<b>'Ta-ra-ma' on Toast</b> <i>Taramasalata, Shallots</i>	<b>6.5</b>
<b>Beef Short Rib Empanadas</b> <i>Manchego, Jalapeño Mayonnaise</i>	<b>6</b>

## STARTERS

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

## MAINS

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

## COOKED OVER CHARCOAL

Sauces **2** - Chimichurri, Béarnaise

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

## SIDES

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



(v) Vegetarian (vg) Vegan

## REEF & BEEF

<b>For 2 to Share, Served Sundays from 12pm - 4pm</b>	<b>30.5pp</b>
<i>500g 45 Day Dry Aged Sirloin of Beef &amp; King Prawns</i>	
<i>Served with Crispy Garlic Potatoes, Spring Greens &amp; Béarnaise Sauce</i>	

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 Weather

Proposed Storm Screen

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



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