

THE SALT ROOM

APERITIF		SNACKS	
Veuve Clicquot Brut <i>Yellow Label</i>	17.5	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
Melon Spritz <i>Aperol, Prosecco, Melon, Lemon, Vanilla</i>	13	Potato & Fish Crisps <i>Black Garlic Mayonnaise</i>	4.5
Rosé Sangria <i>58 & Co. House Vodka, Wine, Prosecco, Apricot</i>	12.5	Market Oysters <i>Dozen 44 1/2 Dozen 22</i>	Each 4
Kiwi Umeshu Daiquiri <i>Takamaka White Rum, Umeshu, Kiwi</i>	13.5	Cod's Roe on Toast <i>Taramasalata, Shallots</i>	6.5
Mai Rum Punch <i>Rum Blend, Faleumum, Almond Milk, Lime</i>	14	Beef Short Rib Empanadas <i>Manchego, Jalapeño Mayonnaise</i>	6

STARTERS

The Salt Room Fish Soup <i>Rouille, Gruyère, Croutons</i>	9
Cured & Torched Mackerel <i>Chilli Pickled Cucumber, Yoghurt, Aleppo Pepper</i>	10
Stracciatella (v) <i>Summer Beans, Fresh Peas, Lovage</i>	12
Escabeche Mussels <i>Piquillo Peppers, Toast, Rouille</i>	10
Wye Valley Asparagus (v) <i>Hollandaise</i>	14
Wood Fired Scallops <i>Wild Garlic Butter, Sherry Vinegar</i>	18
South Coast Crab <i>Nutbourne Tomato, Monk's Beard</i>	17
Sea Bream Crudo <i>Citrus, Green Olives, Almonds</i>	15

MAINS

Peri Peri Monkfish <i>Chickpea Salsa, Greens</i>	29
Sussex Roasted Chicken <i>King Oyster Mushroom, Smoked Butter</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 Scrunchings</i>	18
Ash Roasted Gilthead Bream <i>Green Papaya Salad, Burnt Lime, Galangal</i>	25
Roasted Cod Loin <i>Coastal Greens, Seafood & Herb Butter Sauce</i>	24

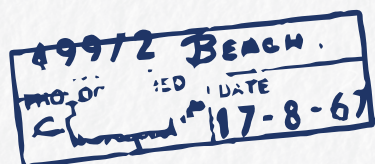
COOKED OVER CHARCOAL

Sauces **2** - Chimichurri, Béarnaise

38-Day Salt Aged Ribeye 300g <i>Béarnaise Sauce</i>	39
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
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



REEF & BEEF

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

(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 Weather

Proposed Storm Screen

617 BEACH

PHOTOGRAPHED DATE

C. Thorogood

17-8-67



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