

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 NV | 97.5 | Local Sourdough (v) Whipped Butter | 5 |
| Veuve Clicquot Rosé NV | 120 | Half Pint of Prawns Cocktail Sauce * | 7 |
| Pol Roger, Vintage 2013 | 180 | Market Oysters * Dozen 44 1/2 Dozen 22 | Each 4 |
| Dom Perignon 2013 | 305 | Beefshort Rib Empanadas Jalapeño Mayonnaise | 8.5 |

STARTERS

Sea Bream Crudo Citrus, Green Olives, Almonds

Escabeche Mussels Piquillo Peppers, Toast, Rouille

Stracciatella (v) Summer Beans, Fresh Peas, Lovage

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 | 97.5 | Melon Spritz Aperol, Prosecco, Melon, Lemon, Vanilla 13 |
| Veuve Clicquot Rosé NV | 120 | Rosé Sangria 58 & Co. House Vodka, Wine, Prosecco, Apricot 12.5 |
| Pol Roger, Vintage 2013 | 180 | Kiwi Umeshu Daiquiri Takamaka White Rum, Umeshu, Kiwi 13.5 |
| Dom Perignon 2013 | 305 | Mai Rum Punch Rum Blend, Faleumum, Almond Milk, 14 |

SNACKS

Local Sourdough Whipped Butter

Market Oysters Mignonette, Lemon *

Beef Short Rib Empanadas Manchego, Jalapeño Mayonnaise

STARTERS

Sea Bream Crudo Citrus, Green Olives, Almonds

Wood Fired Scallops Wild Garlic Butter, Sherry Vinegar

Stracciatella (v) Summer Beans, Fresh Peas, Lovage

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 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

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