

THE SALT ROOM

6OPP SET MENU

Our seafood is meticulously selected for freshness and flavour, sourced from the finest coastal waters.
Each catch is prepared in-house and cooked simply over charcoal.

CHAMPAGNE	Bottle	SNACKS	
Veuve Clicquot Brut NV	97.5	British Rock Oysters Shallot Vinegar Cucumber & Fennel	4
Veuve Clicquot Rosé NV	120	Sourdough Whipped Seaweed Butter (v)	5
Pol Roger, Vintage 2013	180	Escabeche Mussels Toast, Piquillo, Rouille	7
Dom Perignon 2013	305	Padron Peppers Togarashi Salt, Lime *	5

STARTERS

Seared Tuna Ajo Blanco, Soy, Chives *
Portland Crab & Nutbourne Tomato Salad Crostini
Stracciatella Peas, Radish, Mint, Spenwood Cheese, Lovage (v)*

MAINS

Market Sea Bass for 2 to share £10pp Supplement *
Peterhead Cod Pepperoanta, Green Olive, Salsa Verde *
Garlic & Herb Roasted Half Chicken Aioli, Burnt Lemon *
Butterflied Sea Bream Harissa, Confit Tomato, Preserved Lemon *

Sides for the table
French Fries, Garden Leaf Salad, Seasonal Greens (v)*

DESSERTS

Chocolate Crèmeux Sussex Cherries *
Selection of Sorbets (vg) Assorted Flavours *

(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

45PP VEGAN SET MENU

Our seafood is meticulously selected for freshness and flavour, sourced from the finest coastal waters.
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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, 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, Falemum, Almond Milk 14

STARTERS

Vegan Stracciatella Peas, Radish, Mint, Lovage (vg)*

MAINS

Flourish Farm Courgette Yoghurt, Summer Beans, Dill, Tahini (vg)*

Sides for the table

French Fries, Garden Leaf Salad, Seasonal Greens, Fried Cauliflower (vg)*

DESSERTS

Strawberry Sorbet Strawberries, Shortbread (vg)

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

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THE SALT ROOM

45PP VEGETARIAN SET MENU

Our seafood is meticulously selected for freshness and flavour, sourced from the finest coastal waters.
Each catch is prepared in-house and cooked simply over charcoal.

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, 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, Falemum, Almond Milk 14

STARTERS

Stracciatella Peas, Radish, Mint, Spenwood Cheese, Lovage (v)*

MAINS

Flourish Farm Courgette Yoghurt, Summer Beans, Dill, Yoghurt (v)*

Sides for the table

French Fries, Garden Leaf Salad, Seasonal Greens, Fried Cauliflower (v)*

DESSERTS

Lemon Tart Crème Fraîche (v)

or

Chocolate Crèmeux Sussex Cherries (v)*

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

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THE SALT ROOM

75PP SET MENU

Our seafood is meticulously selected for freshness and flavour, sourced from the finest coastal waters.
Each catch is prepared in-house and cooked simply over charcoal.

CHAMPAGNE	Bottle	SNACKS	
Veuve Clicquot Brut NV	97.5	British Rock Oysters Shallot Vinegar Cucumber & Fennel	4
Veuve Clicquot Rosé NV	120	Sourdough Whipped Seaweed Butter (v)	5
Pol Roger, Vintage 2013	180	Escabeche Mussels Toast, Piquillo, Rouille	7
Dom Perignon 2013	305	Padron Peppers Togarashi Salt, Lime *	5

STARTERS

Seared Tuna Ajo Blanco, Soy, Chives *
Portland Crab & Nutbourne Tomato Salad Crostini
Stracciatella Peas, Radish, Mint, Spenwood Cheese, Lovage (v)*

MAINS

South Coast Market Brill for 2 to share £10pp Supplement *
South Coast Lobster Confit Garlic Butter *
36-Day Aged Ribeye Peppercorn Sauce *
Grilled South Coast Monkfish Mussels, Moqueca Sauce, Jalapeño Verde *

Sides for the table
French Fries, Garden Leaf Salad, Seasonal Greens (v)*

DESSERTS

Chocolate Crèmeux Sussex Cherries (v)*
Vanilla Soft Serve Strawberries, Meringue (v)*

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

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THE SALT ROOM

80PP SHARING MENU

Our seafood is meticulously selected for freshness and flavour, sourced from the finest coastal waters.
Each catch is prepared in-house and cooked simply over charcoal.

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

SNACKS

Padron Peppers *Togarashi Salt, Lime (vg)**

STARTERS

Seared Tuna *Ajo Blanco, Soy, Chives **

Beef Tartare *Tonnato, Crispy Capers, Horseradish*

Portland Crab & Nutbourne Tomato Salad *Crostini*

MAINS

Seafood Mixed Grill *Grilled Scallops, Prawns, Crispy Fried Squid, Steamed Mussels*

*Brushed with Garlic Butter, served with Aioli **

Sides for the table

*French Fries, Garden Leaf Salad, Seasonal Greens, Fried Cauliflower (v)**

DESSERTS

Chocolate Crèmeux *Sussex Cherries (v)**

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

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THE SALT ROOM

100PP SURF & TURF SHARING MENU

Our seafood is meticulously selected for freshness and flavour, sourced from the finest coastal waters.
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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, 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

Padron Peppers Togarashi Salt, Lime (vg)*

STARTERS

Seared Tuna Ajo Blanco, Soy, Chives
Beef Tartare Tonnato, Crispy Capers, Horseradish
Portland Crab & Nutbourne Tomato Salad Crostini

MAINS

38-Day Aged Porterhouse Steak Grilled Tiger Prawns, Garlic Butter, Béarnaise Sauce *
Grilled Tiger Prawns & Scallops Garlic Butter *
Sides for the table
French Fries, Garden Leaf Salad, Seasonal Greens, Fried Cauliflower (v)*

DESSERTS

Lemon Tart Crème Fraîche (v)

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

120PP SEAFOOD SHARING MENU

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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, 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, Falemum, Almond Milk	14

SNACKS

Courgette Fritti Spenwood Cheese (v)*

STARTERS

Seared Tuna Ajo Blanco, Soy, Chives
Portland Crab & Nutbourne Tomato Salad Crostini
Seared Scallops Garlic & Sherry Butter, Parsley Crumb

MAINS

Whole Grilled Market Fish *
South Coast Chargrilled Lobster Confit Garlic Butter *

Sides for the table
French Fries, Garden Leaf Salad, Seasonal Greens, Fried Cauliflower (v)*

DESSERTS

Lemon Tart Crème Fraîche (v)

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