

THE SALT ROOM

SET MENU
2/3 COURSES 19/23

Available Monday - Friday 12 - 4



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STARTERS

Escabeche Mussels *Toast, Piquillo, Rouille*

Whipped Cod's Roe *Pickled & Raw Vegetables*

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

MAINS

Fillet of Sea Bream *Pepperonata, Green Olive, Salsa Verde **

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

38 Day-Aged Rump Steak *Peppercorn Sauce **

DESSERTS

Affogato *Ice Cream & Coffee (v)**

Chocolate Crèmeux *Sussex Cherries (v)**

Vanilla Soft Serve *Strawberries, Meringue (v)**

(v) - vegetarian (vg) - vegan * - Non gluten containing ingredients. Please inform your server of any allergies or dietary needs. While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.