

# THE SALT ROOM

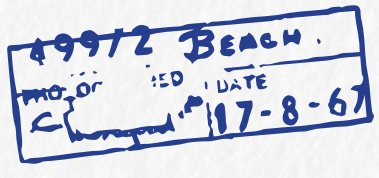
APERITIF		SNACKS	
<b>Veuve Clicquot Brut</b> <i>Yellow Label</i>	17.5	<b>British Rock Oysters</b> <i>Shallot Vinegar   Cucumber &amp; Fennel Mignonette</i>	Each 4
<b>Prosecco Superiore</b> <i>Brut, Asolo, Sacchetto</i>	8.5	<b>Sourdough</b> <i>Whipped Seaweed Butter (v)</i>	5
<b>Melon Spritz</b> <i>Aperol, Prosecco, Melon, Lemon, Vanilla</i>	13	<b>Escabeche Mussels</b> <i>Toast, Piquillo, Rouille</i>	7
<b>Rosé Sangria</b> <i>58 &amp; Co. House Vodka, Prosecco, Apricot</i>	12.5	<b>Courgette Fritti</b> <i>Spenwood Cheese (v)*</i>	5
<b>Kiwi Umeshu Daiquiri</b> <i>Takamaka White Rum, Umeshu, Kiwi</i>	13.5	<b>Whipped Cod's Roe</b> <i>Pickled &amp; Raw Vegetables</i>	7
<b>Mai Rum Punch</b> <i>Rum Blend, Falernum, Almond Milk, Lime</i>	14	<b>Padron Peppers</b> <i>Togarashi Salt, Lime (vg)*</i>	5

STARTERS	
<b>Portland Crab &amp; Nutbourne Tomato Salad</b> <i>Crostini</i>	17
<b>Sea Bass Ceviche</b> <i>Citrus, Green Olive, Jalapeño *</i>	15
<b>Stracciatella</b> <i>Peas, Radish, Mint, Spenwood Cheese, Lovage (v)*</i>	12
<b>Beef Tartare</b> <i>Tonnato, Crispy Capers, Horseradish</i>	14
<b>Coal-Roasted Scallops</b> <i>Garlic &amp; Sherry Butter, Parsley Crumb</i>	18
<b>Seared Tuna</b> <i>Ajo Blanco, Soy, Chives</i>	16
<b>Grilled Octopus</b> <i>Confit Potato, Paprika &amp; Caper Dressing, Aioli *</i>	16

COOKED OVER CHARCOAL TO SHARE		<i>Sauces - Hollandaise, Salsa Verde, Seaweed Butter Sauce</i>	3
<i>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.</i>			
<b>Whole Shoreham Line-Caught Sea Bass</b> <i>Seaweed Butter Sauce, Potatoes &amp; Garden Salad *</i>		Market Price	
<b>South Coast Dover Sole</b> <i>Seaweed Butter Sauce, Potatoes &amp; Garden Salad *</i>		Market Price	
<b>Grilled South Coast Monkfish</b> <i>Mussels, Moqueca Sauce, Jalapeño Verde *</i>			60
<b>Seafood Mixed Grill</b> <i>Scallops, Prawns, Squid, Mussels, Garlic Butter / Add Half Lobster</i>	*35		40pp
<b>36-Day Aged Bone in Sirloin</b> <i>500g / Add Prawns *</i>	8		60

MAINS	
<b>Roast South Coast Turbot</b> <i>Herb Fish Sauce, Hollandaise *</i>	38
<b>Butterflied Sea Bream</b> <i>Harissa, Confit Tomato, Preserved Lemon *</i>	26
<b>Garlic &amp; Herb Roasted Half Chicken</b> <i>Aioli, Burnt Lemon *</i>	25
<b>Peterhead Cod</b> <i>Pepperonta, Green Olive, Salsa Verde *</i>	24
<b>Flourish Farm Courgette</b> <i>Yoghurt, Summer Beans, Dill (v)*</i>	19
<b>South Coast Lobster</b> <i>Chips, Garlic Butter *</i>	Half/Whole 35/70
<b>36-Day Aged Ribeye</b> <i>330g / Add Prawns *</i>	8 38

SIDES	
<b>French Fries</b> <i>Seaweed Salt (v)*</i>	6
<b>Garden Leaf Salad</b> <i>House Dressing (v)*</i>	6
<b>Nutbourne Tomato Salad</b> <i>Shallots, Sherry Vinegar (v)*</i>	6.5
<b>Seasonal Greens</b> <i>Garlic, Chilli (v)*</i>	6
<b>Fried Cauliflower</b> <i>Parsley Dressing (v)*</i>	6
<b>Morghew Farm Ratte Potatoes</b> <i>Herb Butter (v)*</i>	6.5



## REEF & BEEF

For 2 to Share, Served Sundays from 12pm - 4pm

500g 45 Day Dry Aged Sirloin of Beef & King Prawns - Served with Morghew Farm Ratte Potatoes, Seasonal Greens, Béarnaise Sauce

30.5pp

(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.



# Proposed Storm Screen

617 BEACH

PHOTOGRAPHED

DATE

C. Thorogood

17-8-67



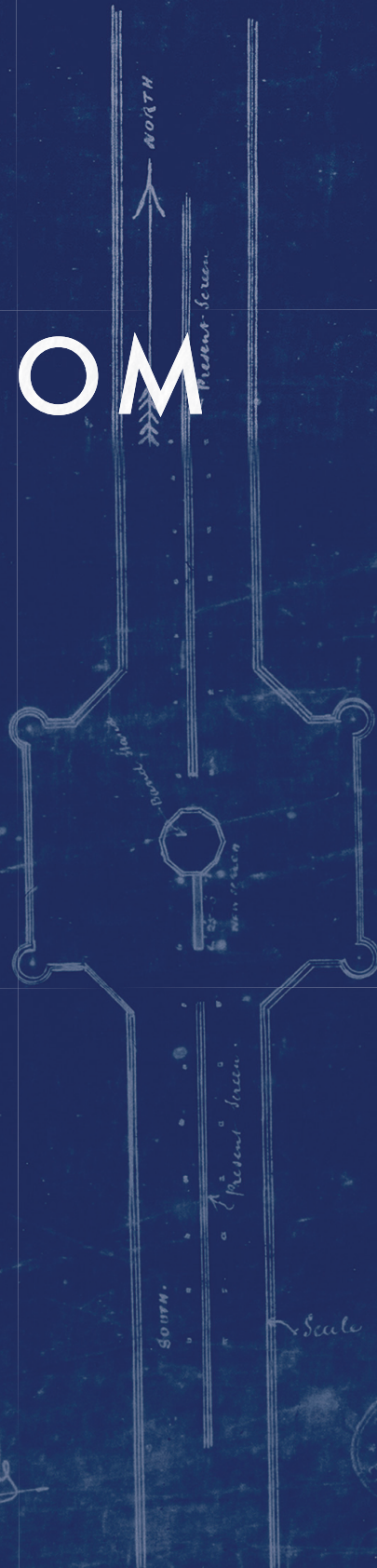
## THE SALT ROOM

Elevation. Both sides alike



Cross Section

1/4" Scale



Block plan