



THE SALT ROOM

FESTIVE MENU

This Festive Season, we're serving the best of the South Coast with a touch of winter indulgence - perfect for sharing, savouring and celebrating.

British Rock Oyster

Cranberry Mignonette (£4 Each)



SNACKS

Bread and Butter

STARTERS

Sea Bream Crudo

*Carrot Aguachile, Smoked Paprika **

Stracciatella

*Ember Roasted Beetroot,
Blood Orange Dressing, Dill **

Steamed Shetland Mussels

Chorizo Cream, Herb Crumb

MAINS

Roast Turkey Breast

*Smoked Leg, Stuffing, Pigs in Blankets **

Ribeye Steak

*Peppercorn Sauce **

Monkfish Tail

*Caper & Dill Butter Sauce **

Grilled Winter Squash

*Brown Butter Dressing, Sage (v)**

Sides for the table

Herbed Potatoes. Honey Glazed Carrots*. Winter Leaves with Citrus & Chives*.
Roast Sprouts with Miso & Cranberry Butter*.*

DESSERTS

Winter Pavlova

*Cranberry & Clementine Compote, White Chocolate **

Chocolate Mousse

*Rum & Raisin Tuile **

Christmas Pudding Bread & Butter Pudding

Custard

Selection of British Cheese

Spiced Chutney, Crackers (£12pp Supplement)

60^{PP}

(v) Vegetarian (vg) Vegan * - Non Gluten Containing Ingredients. Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen. A discretionary 12.5% service charge goes directly to our team. We are a cashless venue.