

THE SALT ROOM

APERITIF		SNACKS	
Laurent Perrier Brut Non-Vintage	gls 17.5	British Rock Oysters Shallot Vinegar Cucumber & Fennel Mignonette	Each 4
Laurent Perrier Rosé Non-Vintage	gls 24	36 Hour Fermented Sourdough Whipped Seaweed Butter (v)	5
Prosecco Superiore Brut Asolo, Sacchett	8.5	Gordal Olives (vg)*	4
Salt Room Spritz 58 & Co, London Dry Gin, Elderflower, Prosecco, Soda	13	Padron Peppers Togarashi Salt, Lime (vg)*	5
Pear Daiquiri Takamaka Rum Blend, Pear, Lime, Vanilla	13	Salt Cod Croquettes Smoked Paprika Aioli	7
Cucumber Martini Cazcabel Blanco, Cucumber, Cocchi Bianco	12.5	Whipped Cod's Roe Pickled & Raw Vegetables	6

STARTERS

Grilled Scallops Chilli & Orange Butter, Toasted Hazelnut*	18
Smoked Tuna Tataki Confit Garlic Cream, Crispy Almonds, Salmon Roe*	16
Burrata Autumn Citrus, Fennel, Aleppo & Coriander Seed Dressing (v)*	12.5
Shetland Mussels Crab Head Masala*	12
Josper-Roasted Heritage Carrots Tahini, Black Garlic, Pumpkin Seed Pangratatto (v/vg)*	10
Seabream Crudo Carrot Aguachile, Pickled Carrot, Red Onion, Chervil	13
Grilled Octopus White Bean Puree, Chorizo, Aged Vinegar, Crispy Capers*	16.5

FISH COOKED OVER CHARCOAL TO SHARE

Sauces - Peppercorn Sauce*, Chimichurri (vg)*, Seaweed Butter Sauce* 3

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.

Whole Shoreham Line-Caught Sea Bass Seaweed Butter Sauce, Potatoes & Bitter Leaf Salad*	Market Price
South Coast Dover Sole Seaweed Butter Sauce, Potatoes & Bitter Leaf Salad*	Market Price
Grilled Monkfish Mussels, Moqueca Sauce, Jalapeño Verde*	35pp
Seafood Mixed Grill Scallops, Prawns, Squid, Mussels* / Add Half Lobster	35 40pp

MAINS

Grilled John Dory Fillet Vadouvan Curry Sauce, Bhaji Onions*	32
Fillet of Cod Celeriac Purée Miso Butter Sauce, Celeriac Crisps*	24
Josper-Roasted Chicken Forest Mushrooms, Tarragon Chicken Sauce*	23
Roast Delica Pumpkin Whipped Tofu, Braised Lentils, Smoked Paprika Dressing*	19
36 Day Aged Beef Ribeye 330g*	38
Bone-In Sirloin 500g* / Add Prawns	8 60
South Coast Lobster Chips, Confit Garlic Butter*	Half/Whole 35/70

SIDES

Chips Seaweed Salt (v)*	6	Steamed Sprouting Broccoli Hazelnuts (vg)*	6
Morghew Park Pink Fir Potato Confit Garlic, Chives (vg)*	6	Tomato Salad Red Onion, Sherry Vinegar (vg)*	6
Bitter Leaf Salad Moscatel Vinegar Dressing (vg)*	6	Charred Hispi Nduja Crumb	6



(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.

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