

THE SALT ROOM

SET MENU

STARTERS

Burrata

*Autumn Citrus, Fennel, Chilli and
Coriander Seed Dressing (v)**

Seabream Crudo

*Carrot Aguachile, Pickled Carrot,
Red Onion, Chervil*

Josper-Roasted Heritage Carrots

*Tahini, Black Garlic, Pumpkin Seed
Pangratatto (v/vg)**

Grilled Octopus

*White Bean Purée, Chorizo,
Aged Vinegar, Crispy Capers*

MAINS

**Whole Shoreham
Line-Caught Sea Bass**
to Share

Roast Delica Pumpkin
*Whipped Tofu, Braised Lentils,
Smoked Paprika Dressing**

Fillet of Cod
*Celeriac Purée, Miso Butter Sauce,
Celeriac Crisps**

Josper-Roasted Chicken
*Forest Mushroom, Tarragon
Cream Sauce**

Sides for the table

Served with Chips, Bitter Leaf Salad, Charred Hispi



DESSERTS

Salted Caramel Tart
Crème Fraîche

Vanilla Soft Serve
*Apple Compote, Crumble Topping (v)**

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.

THE SALT ROOM

CLASSIC SHARING MENU

STARTERS

Burrata

*Autumn Citrus, Fennel, Chilli and
Coriander Seed Dressing (v)**

Seabream Crudo

*Carrot Aguachile, Pickled Carrot,
Red Onion, Chervil*

Salt Cod Croquettes

Smoked Paprika Aioli

Grilled Octopus

*White Bean Purée, Chorizo,
Aged Vinegar, Crispy Capers*

MAINS

Seafood Mixed Grill

*Grilled Scallops, Prawns, Crispy Fried Squid, Steamed Mussels,
Brushed with Garlic Butter, Served with Aioli*

Sides for the table

Served with Chips, Bitter Leaf Salad, Charred Hispi



DESSERTS

Chocolate Mousse

*Honeycomb**

80^{PP}

THE SALT ROOM

REEF, SURF & TURF SHARING MENU

STARTERS

Burrata

*Autumn Citrus, Fennel, Chilli and
Coriander Seed Dressing (v)**

Smoked Tuna Tataki

*Confit Garlic Cream, Crispy Almonds,
Salmon Roe**

Salt Cod Croquettes

Smoked Paprika Aioli

Grilled Octopus

*White Bean Purée, Chorizo,
Aged Vinegar, Crispy Capers*

MAINS

38-Day Aged Porterhouse Steak

*Béarnaise Sauce**

Grilled Tiger Prawns & Scallops

*Garlic Butter**

Whole Grilled Market Fish

*to Share**

Sides for the table

Steamed Sprouting Broccoli & Hazelnuts, Chips, Bitter Leaf Salad, Charred Hispi



DESSERTS

Salted Caramel Tart

Crème Fraîche

100^{PP}

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