

THE SALT ROOM

2 COURSES 19 | 3 COURSES 23

Available Monday - Friday 12 - 4

STARTERS

Burrata, *Autumn Citrus, Fennel, Chilli & Coriander Dressing (v)**

Shetland Mussels, *Crab Head Masala**

Salt Cod Croquettes, *Smoked Paprika Aioli*

MAINS

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

Grilled Fillet of Sea Bream, *Vadouvan Curry Sauce, Hispi Cabbage*

Josper-Grilled Rump Barrel, *180G, Peppercorn Sauce**

SIDES *All 6*

Chips, *Seaweed Salt (v)**

Morghew Park Pink Fir Potato, *Confit Garlic, Chives (vg)**

Bitter Leaf Salad, *Muscatel Vinegar Dressing (vg)**

Steamed Sprouting Broccoli, *Hazelnuts (vg)**

Tomato Salad, *Red Onion, Sherry Vinegar (vg)**

Charred Hispi, *Nduja Crumb*

DESSERTS

Salted Caramel Tart, *Crème Fraîche*

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

Classic Affogato*

(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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SET MENU

