

# 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

*Sharing for 2 (£10pp Supplement)*

#### 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<sup>PP</sup>

(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

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### STARTERS

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#### 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*

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### MAINS

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#### 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*



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### DESSERTS

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#### Chocolate Mousse

*Honeycomb\**

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## 80<sup>PP</sup>

# THE SALT ROOM

## REEF, SURF & TURF SHARING MENU

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### STARTERS

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#### 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*

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### MAINS

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#### 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*



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### DESSERTS

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#### Salted Caramel Tart

*Crème Fraîche*

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# 100<sup>PP</sup>

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