

# THE SALT ROOM

## APERITIFS TO START

STRAWBERRY & ROOIBOS SPRITZ Strawberry Aperol, Rooibos, Pet-Nat Rosato	11.5
SHISO MOJITO Takamaka Blanc, Shiso, Lime	12
POMELO REFRESHER Two Keys grapefruit slushy, Akashi Tai Yuzushu, Modelo	11.5

NV BLANC DE BLANC Wiston Estate, Sussex, England	BTL 80 125ml 14.5
NV LA CUVÉE BRUT Laurent Perrier, Champagne, France	BTL 97.5 125ml 17.5
MODELO ESPECIAL LAGER	PT 7.5

## HOT & COLD

EDAMAME GUACAMOLE (V/GF) Tortilla chips, pico de gallo, tomatillo, salsa macha	14 TO SHARE
WHIPPED COD'S ROE Dill oil, trout roe	6
BIKINI SANDWICH Sobrasado, Manchego cheese, sturgeon caviar	16
CORNISH CRAB ON TOAST Apple & lemon crème fraîche, kumquat	12
PRAWN TOASTIE Sesame seeds, chilli crunch aioli	9
SURF CLAMS (GF) Casino butter, pancetta	14
BEER BATTERED FISH (GF) Shiso leaf, pickled red onion, buffalo ranch	11
IBERICO PORK RIBS (GF) Tamarind habanero glaze, apple & fennel salad	15
BRIXHAM RED MULLET Roma tomatoes, smoked tarama	10
* JOSPER SEARED SCALLOPS (GF) Spring peas, mint, guanciale	18

## RAW & CURED

CORNISH EXMOOR CAVIAR Salted Baerii Imperial Oscietra Caviar	30G / 50G 80 / 130 100 / 180
* FRESHLY SHUCKED OYSTERS (GF) Irish Rock Louët-Feisser	X1 / X6 4 / 24 4.5 / 26
Top your oyster with; Bloody Caesar or Green apple, jalapeño, cucumber	
YURRITA CANTABRIAN ANCHOVIES (GF) Olive oil, pink peppercorns	6
ANCHOVY GILDAS (GF) Gordal olives, guindilla peppers	7

* THE SALT ROOM SEAFOOD TOWER (FOR 2)	70
Oyster shooters, tarama, tuna sashimi, fresh oysters, chilled clams, sea bass crudo, anchovy gildas, crab salad	

CITRUS CURED SALMON (GF) Elderflower gel, pickled cucumber	13
SURF 'N' TURF Beef & tuna tartare, tonnato, crisp focaccia toast	14
TUNA TARTARE (GF) Soy & orange ponzu, nori rice crackers	13
SEABASS CEVICHE (GF) Yuzu vinaigrette, English strawberries, macadamia nuts	14

## GARDEN & PASTA

NUTBOURNE TOMATOES (V/VGO) Whipped feta, olive tapenade, pumpnickel, watermelon granita	12
COS LETTUCE Tarama, garlic toasted crumbs, herb vinaigrette, trout roe	10
WHIPPED YOGHURT (V/GF) Cucumber & dill, chilli crunch, cherry belle radishes	8
ARGENTINIAN PRAWN TAGLIOLINI PASTA Tomato & fennel bisque	23
CORNISH CRAB LINGUINE Garlic, lemon, chilli, fresh herbs	21
SUMMER VEGETABLE ORZO (V/VGO) Sun-dried tomatoes, asparagus, spring peas	17

## COOKED OVER FIRE

28-DAY IRISH FILLET STEAK 200G (GF)	38
* GLENARM ESTATE SHORTHORN SIRLOIN STEAK 300G (GF)	40
BRITISH WAGYU TO SHARE (GF) Please ask for today's cuts & weights	18 PER 100G
SALT-AGED IRISH MOUNTAIN LAMB CHOPS x3 (GF) Tarragon pesto	34
SAUCES	3.5 EACH
Béarnaise (V/GF) / Seaweed salsa verde (VG/GF) / Sesame soy chimichurri (VG/GF) / Bonito roe butter sauce (GF) / Garlic butter (V/GF) / Garlic aioli (V/GF) / Peppercorn sauce	

* OUR HOUSE CLASSIC
TURBOT FROM THE FLAMBÉ TROLLEY (GF) MP Whole turbot cooked over fire, finished on the flambé trolley (subject to availability).

DEEP-FRIED WHOLE PINK BREAM (FOR 2)	10 PER 100G
Seaweed salsa verde	

## SIDES

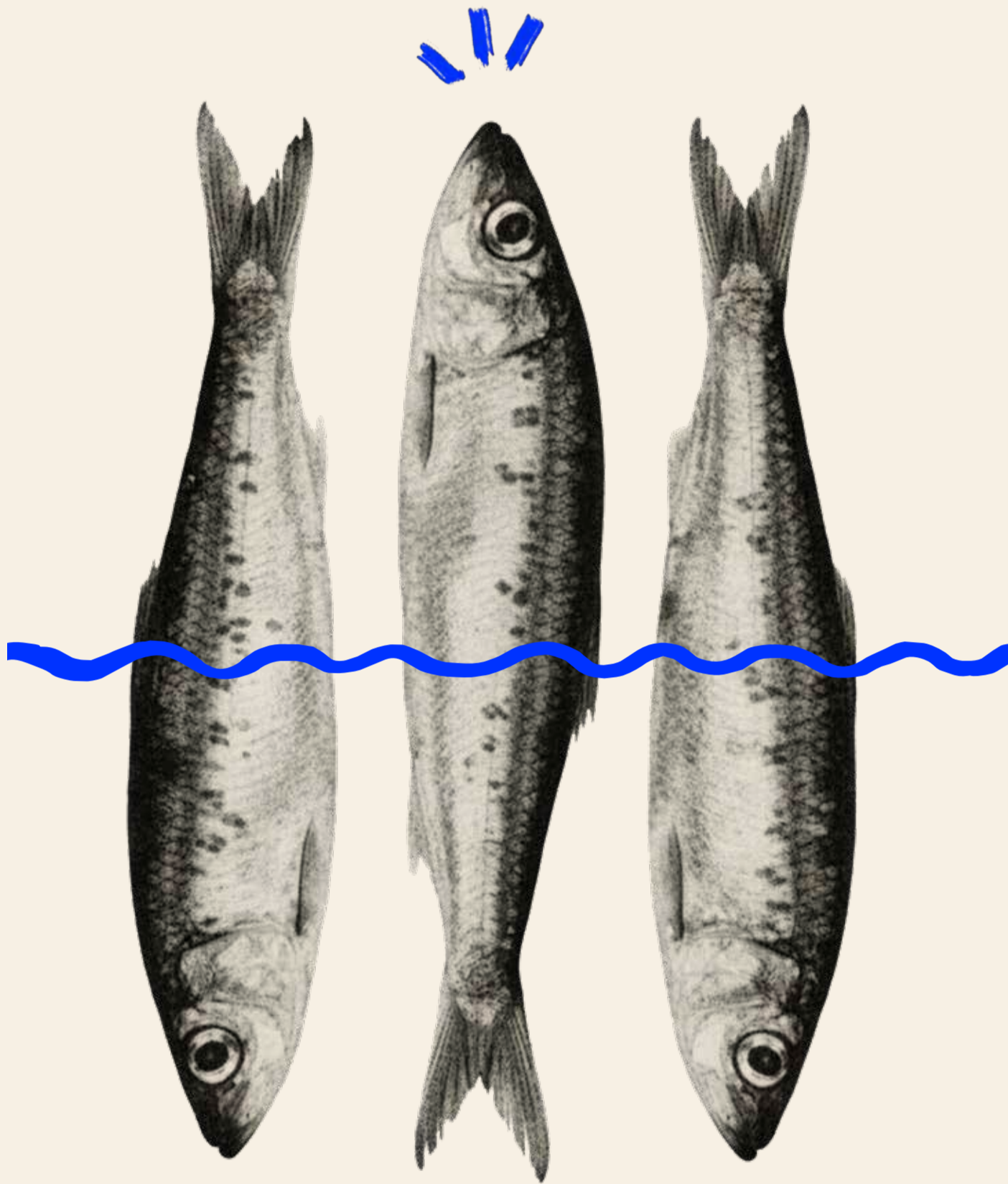
TRIPLE COOKED CHIPS N (V/GF) Maldon sea salt	6
FRENCH FRIES (V/GF) Avruga caviar, crème fraîche	9
JOSPER ROASTED RUNNER BEANS (V/GF) Sugar snaps, dill yoghurt, chilli crunch	7
WYKHAM PARK FARM ASPARAGUS (V) Creamy tahini, garlic crumbs	12
TORRI FARM BUTTERHEAD LETTUCE (VG/GF) Shallot, white balsamic	5
* GRILLED PEPPERS OF THE WORLD (VG/GF) Extra virgin olive oil, sherry vinegar gastrique	6
JERSEY ROYAL POTATO BAKE (V/GF) Onion, olive, tomatoes	7
NUTBOURNE TOMATOES (VG/GF) Aged balsamic, chive, extra virgin olive oil	7
FOCACCIA BREAD (V) Extra virgin olive oil	6

## FISH & SHELLFISH FROM THE PARRILLA GRILL

Our seafood is locally sourced for exceptional quality, a delicate texture and depth of flavour. Each catch is prepared in-house and cooked simply over fire on our parrilla grill, finished with lemon and sea salt butter.

ALASKAN KING CRAB LEGS (GF) Garlic butter 30 PER 100G	ARGENTINIAN PRAWNS x3 (GF) Prawn head butter 15	CORNISH NATIVE LOBSTER (GF) Half / Whole 35 / 70
GRILLED BUTTERFLY SEA BASS (GF) Bergamot & mandarin butter 25	YELLOWFIN TUNA STEAK (GF) Cherry tomato piperade, capers 26	HALIBUT ON THE BONE (GF) Monk's beard, Bonito roe butter sauce 32

* WHOLE FISH OF THE DAY (GF) Ask your server MP PER 100G (for 2/3 to share)
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PROUDLY BRIGHTON. FROM SHORE TO PLATE.