

THE SALT ROOM

TWO COURSE LUNCH 20 / THREE COURSE LUNCH 25



TO START

CORNISH CRAB ON TOAST
Apple & lemon crème fraîche, kumquat

BABY GEM HEARTS, HERB VINAIGRETTE
Tarama, garlic crumbs

MUSSEL PÂTÉ
Deville butter, pickled cockles, toast

NUTBOURNE TOMATOES (V/VGO)
Black olive tapenade, whipped feta & pumpernickel

MAIN COURSE

CRISPY SOFT SHELL CRAB BURGER
Seaweed tartare & kimchi slaw

SUMMER VEGETABLE ORZO (V/VGO)
Sun-dried tomatoes, asparagus, spring peas

MINUTE STEAK (GF)
Garlic butter

GRILLED CUTTLEFISH
Butterbeans, pickled chorizo, capers

DESSERT

SOFT SERVE
Toasted coconut, passionfruit & lime

SALT ROOM SIDES

JOSPER ROASTED RUNNER BEANS (V/GF) 8 Sugar snaps, dill yoghurt, chilli crunch	GRILLED PEPPERS OF THE WORLD (VG/GF) 7 Extra virgin olive oil, sherry vinegar gastrique
WYKHAM PARK FARM ASPARAGUS (V) 12 Creamy tahini, garlic crumbs	FRENCH FRIES (GF) 9 Avruga caviar, crème fraîche
TORRI FARM BUTTERHEAD LETTUCE (VG/GF) 6 Shallot, white balsamic	TRIPLE COOKED CHIPS 6

(V) - Vegetarian, (VG) - Vegan, (VGO) - Vegan option available, (GF) - 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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PROUDLY BRIGHTON. FROM SHORE TO PLATE.