

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) 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	12
CORNISH CRAB ON TOAST Apple & lemon crème fraîche, preserved lemon	12
PRAWN TOASTIE Sesame seeds, chilli crunch aioli	9
MUSSELS MARINIÈRE White wine & parsley sauce	10
BEER BATTERED FISH Shiso leaf, pickled red onion, buffalo ranch	11
IBERICO PORK RIBS Tamarind habanero glaze, apple & fennel salad	15
BRIXHAM RED MULLET Roma tomatoes, smoked tarama	10
* JOSPER SEARED SCALLOPS Spring peas, mint, guanciale	18

RAW & CURED

CORNISH EXMOOR CAVIAR Salted Baerii Imperial Oscietra Caviar	30G / 50G 80 / 130 100 / 180
* FRESHLY SHUCKED BRITISH OYSTERS Top your oyster with: Bloody Caesar or Green apple, jalapeño, cucumber	X1 / X6 4 / 24
YURRITA CANTABRIAN ANCHOVIES Olive oil, pink peppercorns	6
ANCHOVY GILDAS 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 Elderflower gel, pickled cucumber	13
SURF 'N' TURF Beef & tuna tartare, tonnato, crisp focaccia toast	14
TUNA TARTARE Soy & orange ponzu, nori rice crackers	13
SEABASS CEVICHE Yuzu vinaigrette, English strawberries, macadamia nuts	14

GARDEN & PASTA

GREEK SALAD (V/VGO) Whipped feta, olive tapenade, pumpernickel, watermelon granita	12
CAESER SALAD (VO) Baby gem lettuce, Parmesan, anchovies + Grilled prawns (4 pieces)	10
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, sugar snaps, spring peas	17

COOKED OVER FIRE

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

* OUR HOUSE CLASSIC	
TURBOT FROM THE FLAMBÉ TROLLEY Whole turbot cooked over fire, finished on the flambé trolley (subject to availability).	MP PER 100G
SALT ROOM SURFBOARD (FOR 2) Mussels, cuttlefish, langoustines, scallops & Argentinian prawns, fries	75
DEEP-FRIED WHOLE PINK BREAM (FOR 2) Seaweed salsa verde	10 PER 100G

SIDES

TRIPLE COOKED CHIPS (V) Maldon sea salt	6
FRENCH FRIES Avruga caviar, crème fraîche	9
JOSPER ROASTED RUNNER BEANS (V) Sugar snaps, dill yoghurt, chilli crunch	7
TORRI FARM BUTTERHEAD LETTUCE (VG) Shallot, white balsamic	5
* GRILLED PEPPERS OF THE WORLD (VG) Extra virgin olive oil, sherry vinegar gastrique	6
JERSEY ROYAL POTATO BAKE (V) Onion, olive, tomatoes	7
NUTBOURNE TOMATOES (VG) 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.

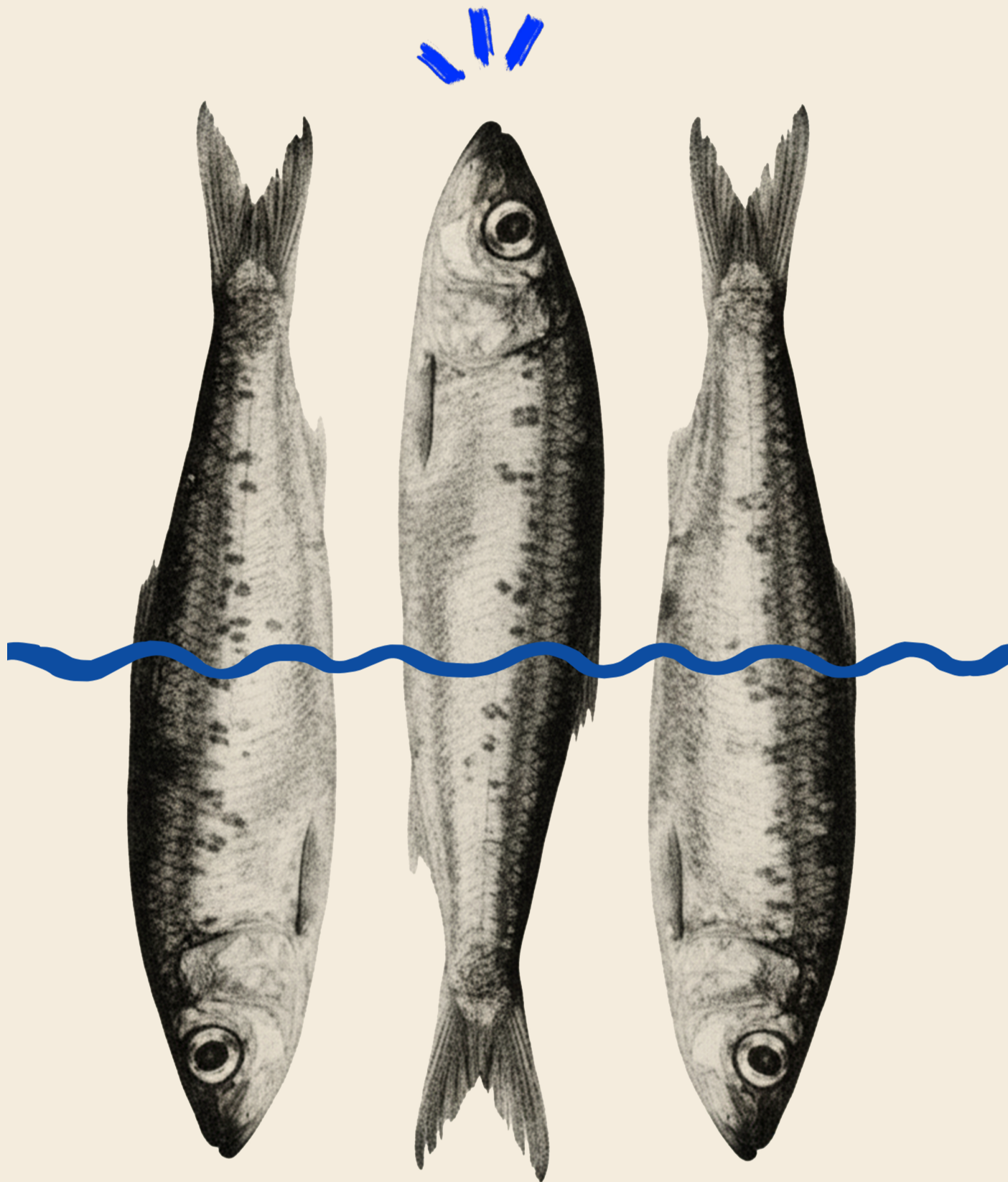
ALASKAN KING CRAB LEGS Garlic butter 35 PER 100G	ARGENTINIAN PRAWNS x3 Prawn head butter 15	CORNISH NATIVE LOBSTER Half / Whole 40 / 75
GRILLED BUTTERFLY SEA BASS Bergamot & mandarin butter 26	YELLOWFIN TUNA STEAK Butter bean & tomato piperade, capers 27	HALIBUT ON THE BONE Monk's beard, Bonito roe butter sauce 32

*
WHOLE FISH OF THE DAY
Ask your server
MP PER 100G
(for 2/3 to share)

(V) - Vegetarian, (VG) - Vegan, (VGO) - Vegan option available. 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.

* CHEFS RECOMMENDED FAVOURITE DISHES



THE *SALT* ROOM

PROUDLY BRIGHTON. FROM SHORE TO PLATE.