

# THE SALT ROOM

TWO COURSE LUNCH 20 / THREE COURSE LUNCH 25



## TO START

CORNISH CRAB ON TOAST  
Apple & lemon crème fraîche, preserved lemon

CAESAR SALAD (VO)  
Baby gem lettuce, Parmesan, anchovies

BEER BATTERED FISH  
Shiso leaf, pickled red onion, buffalo ranch

GREEK SALAD (V/VGO)  
Black olive tapenade, whipped feta & pumpernickel

## MAIN COURSE

CRISPY FISH BURGER  
Seaweed tartare & kimchi slaw

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

MINUTE STEAK  
Garlic butter

GRILLED CUTTLEFISH  
Butterbeans, pickled chorizo, capers

## DESSERT

SOFT SERVE  
Toasted coconut, passionfruit & lime

or

MANGO MARGARITA LOLLIPOP

## SALT ROOM SIDES

JOSPER ROASTED RUNNER BEANS (V)	8	NUTBOURNE TOMATOES (VG)	7
Sugar snaps, dill yoghurt, chilli crunch		Aged balsamic, chive, extra virgin olive oil	
TORRI FARM BUTTERHEAD LETTUCE (VG)	6	FRENCH FRIES	9
Shallot, white balsamic		Avruga caviar, crème fraîche	
GRILLED PEPPERS OF THE WORLD (VG)	7	TRIPLE COOKED CHIPS	6
Extra virgin olive oil, sherry vinegar gastrique			

(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.



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PROUDLY BRIGHTON. FROM SHORE TO PLATE.