

THE SALT ROOM

PRIVATE DINING MENU

£60



GREEK SALAD (V/VGO)

Whipped feta, olive tapenade, pumpernickel, watermelon granita

CAESAR SALAD (VO)

Baby gem lettuce, Parmesan, anchovies

TUNA TARTARE

Soy & orange ponzu, nori rice crackers

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BUTTERFLIED SEABASS

Mandarin & bergamot butter

SUMMER VEGETABLE ORZO (V/VGO)

Sun-dried tomatoes, sugar snaps, spring peas

SALT-AGED IRISH FILLET STEAK 10 SUPPLEMENT

Peppercorn sauce

YELLOW FIN TUNA STEAK

Butter bean & tomato piperade, capers

SIDES FOR THE TABLE

TRIPLE COOKED CHIPS (V)

Maldon sea salt

NUTBOURNE TOMATOES (VG)

Aged balsamic, chive, extra virgin olive oil

JOSPER ROASTED RUNNER BEANS (V)

Sugar snaps, dill yoghurt, chilli crunch

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BASQUE CHEESECAKE (V)

CHURRO BITES (V)

Valrhona chocolate & sea salt sauce

VEGAN CHOCOLATE (VG)

Cherry & almond parfait

(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.

THE SALT ROOM

FEASTING MENU

£80



SURF & TURF

Beef & tuna tartare, tonnato, crisp focaccia toast

CAESAR SALAD (VO)

Baby gem lettuce, Parmesan, anchovies

SEABASS CEVICHE

Yuzu vinaigrette, English strawberries, macadamia nuts

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GLENARM SIRLOIN STEAK

Sesame soy chimichurri

SUMMER VEGETABLE ORZO (V/VGO)

Sun-dried tomatoes, sugar snaps, spring peas

BUTTERFLIED SEABASS

Bergamot & mandarin butter

FRIED PINK BREAM

Seaweed salsa Verde, garlic butter

SIDES FOR THE TABLE

TRIPLE COOKED CHIPS (V)

Maldon sea salt

NUTBOURNE TOMATOES (VG)

Aged balsamic, chive, extra virgin olive oil

JOSPER ROASTED RUNNER BEANS (V)

Sugar snaps, dill yoghurt, chilli crunch

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ENGLISH CUSTARD TART (V)

with Strawberry sorbet

CHURRO BITES (V)

Valrhona chocolate & sea salt sauce

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THE SALT ROOM

VEGETARIAN & VEGAN MENU



* GREEK SALAD (V/VGO) 12 Whipped feta, olive tapenade, pumpernickel, watermelon granita	JOSPER ROASTED RUNNER BEANS (V) 7 Sugar snaps, dill yoghurt, chilli crunch
CAESAR SALAD (V) 10 Baby gem lettuce, Parmesan	TORRI FARM BUTTERHEAD LETTUCE (VG) 6 Shallot, white balsamic
~	* GRILLED PEPPERS OF THE WORLD (V) 7 EVOO, sherry vinegar gastrique
TOMATO & GARLIC TAGLIONI PASTA (VG) 16 Black olive & basil	JERSEY ROYALS POTATO BAKE (V) 7 Onion, olive, tomatoes
* SUMMER VEGETABLE ORZO (V/VGO) 17 Sundried tomatoes, sugar snaps, spring peas	NUTBOURNE TOMATOES (VG) 7 Aged balsamic, chive, EVOO
	TRIPLE COOKED CHIPS (V) 6
	FRENCH FRIES (V) 6
	FOCACCIA BREAD, EVOO (V) 6

DESSERTS

ENGLISH CUSTARD TART (V) 9 Strawberry Sorbet	CHURRO BITES (V) 16 Valrhona chocolate & sea salt sauce
BASQUE CHEESECAKE (V) 10	VEGAN CHOCOLATE (VG) 8 Cherry & almond parfait

THE SALT ROOM FISH FOOD SOFT SERVE (V)

TO SHARE 16

Vanilla soft serve spinning on a lazy Susan with a parade of toppings: wafer fans, sprinkles, fudge pieces, marshmallows, chocolate & strawberry sauce. Built for sharing, designed for indulgence.