

THE SALT ROOM

PRIDE BRUNCH

A CELEBRATION OF PRIDE BY THE SEA

ON ARRIVAL

A GLASS OF ULTIMATE PROVENCE
175ml

* FRESHLY SHUCKED OYSTERS
Irish Rock, Bloody caesar



COCKTAILS

FIRST COURSE

PROVENCE HIGHBALL

Ultimate Provence, 58&Co vodka,
lemon, strawberry, soda

SECOND COURSE

YUZU PROVENCE MARGARITA

Akashi Tai Yuzushu, Ultimate
Provence, lime, lemongrass

FINAL COURSE

SALT ROOM FROSÉ

Ultimate Provence, summer
berries, cava

HOT & COLD

Brought to the middle of the table to share

STACK OF PANCAKES (V)

Maple syrup, Chantilly, seasonal berries

* SEA BASS CEVICHE

Yuzu vinaigrette, English strawberries, macadamia nuts

CRAB & CRUMPETS

Cornish crab, Old Bay, poached eggs, saffron hollandaise

OR THE CENTREPIECE

Our signature, piled high on ice for the table



THE SALT ROOM SEAFOOD TOWER

Oyster shooters, tarama, tuna sashimi,
fresh oysters, chilled clams, sea bass crudo,
anchovy gildas, crab salad

£15 SUPPLEMENT PER PERSON

Add Cornish Exmoor caviar service - Market Price

CHOOSE ONE FROM THE PARRILLA GRILL

Cooked over fire, finished with lemon & sea salt butter. Served with sides to share; triple-cooked chips, Jospo-roasted runner beans

GRILLED BUTTERFLY SEA BASS

Bergamot & mandarin butter

JOSPER BAKED SHAKSHUKA

King prawn, spicy tomato, spinach, eggs

28-DAY RUMP STEAK

2 fried eggs, chimichurri

YELLOWFIN TUNA STEAK

Cherry tomato piperade, capers



CORNISH CRAB LINGUINI

Garlic, lemon, chilli, fresh herbs

SUMMER VEGETABLE ORZO (V)

Sun-dried tomatoes, sugar snaps, spring peas

OR SHARE FOR TWO

£30 SUPPLEMENT PER PERSON

For the table that wishes to go grander

CORNISH WHOLE NATIVE LOBSTER

Béarnaise sauce, triple-cooked chips

WHOLE JOHN DORY OR BRILL

Cooked over fire, finished with
lemon & sea salt butter

SALT AGED 500G SIRLOIN STEAK ON THE BONE

Béarnaise sauce

TO FINISH

SALT ROOM FROSÉ (V)

Ultimate Provence, summer berries, cava

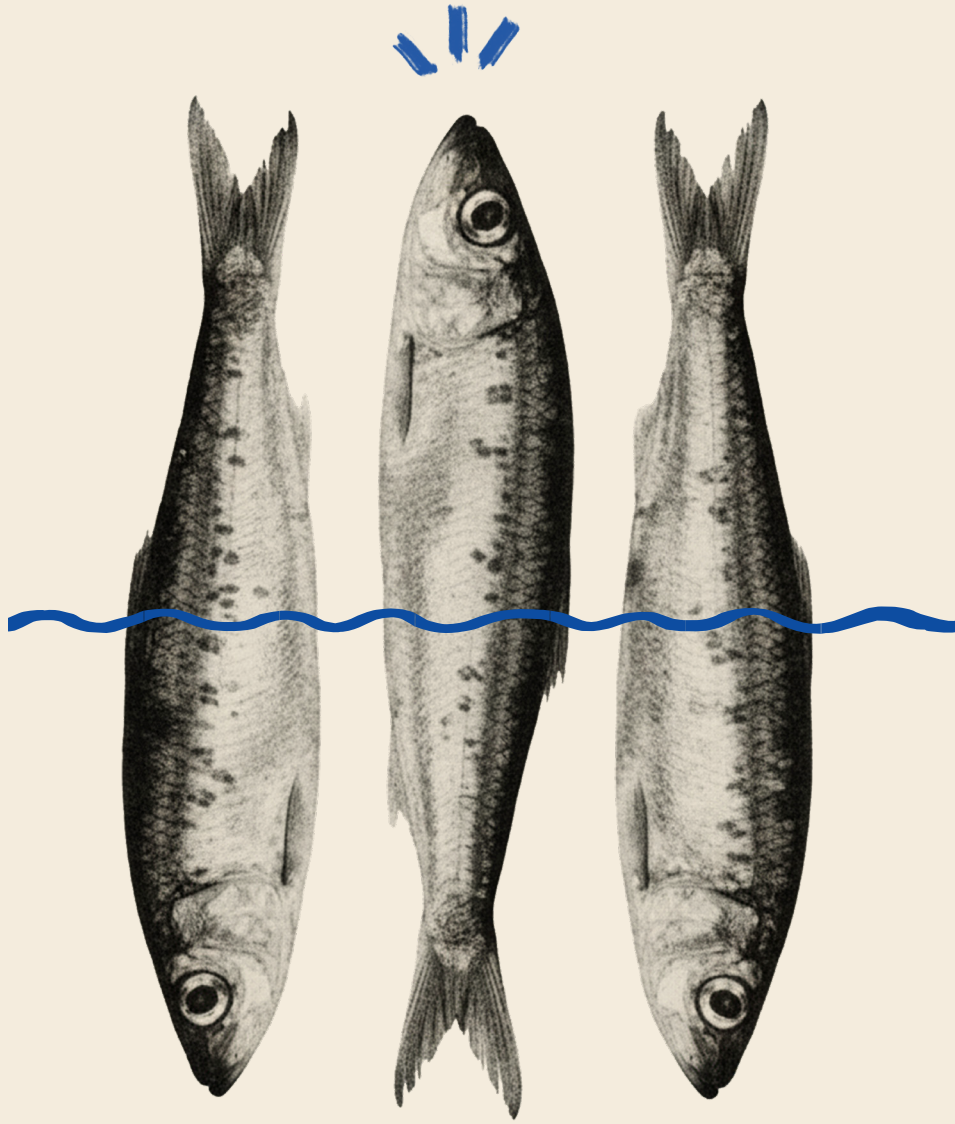
THE SALT ROOM SOFT SERVE (V)

MARGARITA LOLLIPOP (V)

Tajin

(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.