

THE SALT ROOM

BRUNCH MENU

AVAILABLE EVERY SUNDAY, 11:30 - 4PM



COCKTAILS

BLOODY VERDE Available non-alcoholic	13
Cazcabel Blanco, Aquachile lime, tomatillo juice	
CLEMENTINE & STRAWBERRY MIMOSA SLUSHIE	11
Strawberry Aperol, clementine, cava	
KIWI & MELON MICHELADA Available non-alcoholic	10
Modelo, kiwi agave, melon juice	

* CRAB & CRUMPETS	15
Old bay butter, poached eggs, hollandaise	
STACK OF PANCAKES (V)	10
Greek yoghurt, summer berries, maple syrup	
EGGS ROYALE	16
Smoked salmon, poached eggs, hollandaise	
JOSPER BAKED SHAKSHUKA	18
King prawns, spicy tomato, red peppers, eggs	
* DRY AGED RUMP STEAK	24
fried eggs, chimichurri	

SIDES

SALT & VINEGAR HASH BROWNS	6
SEAWEED FRENCH FRIES	6

(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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