

THE SALT ROOM



SHAKE
UP YOUR
CHRISTMAS

FESTIVE BOOKINGS NOW OPEN



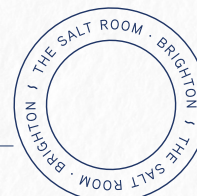
THE SALT ROOM

FESTIVE MENU

This Festive Season, we're serving the best of the South Coast with a touch of winter indulgence - perfect for sharing, savouring and celebrating.

British Rock Oyster

Cranberry Mignonette (£4 Each)



SNACKS

Bread and Butter

STARTERS

Sea Bream Crudo

*Carrot Aguachile, Smoked Paprika **

Stracciatella

*Ember Roasted Beetroot,
Blood Orange Dressing, Dill **

Steamed Shetland Mussels

Chorizo Cream, Herb Crumb

MAINS

Roast Turkey Breast

*Smoked Leg, Stuffing, Pigs in Blankets **

Ribeye Steak

*Peppercorn Sauce **

Monkfish Tail

*Caper & Dill Butter Sauce **

Grilled Winter Squash

*Brown Butter Dressing, Sage (v)**

Sides for the table

Herbed Potatoes. Honey Glazed Carrots*. Winter Leaves with Citrus & Chives*.
Roast Sprouts with Miso & Cranberry Butter*.*

DESSERTS

Winter Pavlova

*Cranberry & Clementine Compote, White Chocolate **

Chocolate Mousse

*Rum & Raisin Tuile **

Christmas Pudding Bread & Butter Pudding

Custard

Selection of British Cheese

Spiced Chutney, Crackers (£12pp Supplement)



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FESTIVE FEASTING

This Festive Season, we're serving the best of the South Coast with a touch of winter indulgence - perfect for sharing, savouring and celebrating.

British Rock Oyster

Cranberry Mignonette (£4 Each)

SNACKS

Bread and Butter

Smoke Cod's Roe

Pickled Vegetable

Pigs In Blankets

Mustard Glaze

STARTERS

Prawn Cocktail

*Marie Rose, Cucumber,
Spring Onion **

Roast Scallops

*Chilli & Orange Butter,
Toasted Hazelnuts **

Stracciatella

*Ember Roasted Beetroot,
Blood Orange Dressing, Dill **

MAINS

Roast Turkey Breast

*Smoked Leg, Stuffing,
Pigs in Blankets **

Bone-in Sirloin

*Roasted Shallot, Bordelaise **

Monkfish Tail

*Caper & Dill Butter Sauce **

Sides for the table

Herbed Potatoes. Honey Glazed Carrots*. Winter Leaves with Citrus & Chives*.
Roast Sprouts with Miso & Cranberry Butter*.*



DESSERTS

Winter Pavlova

*Cranberry & Clementine Compote,
White Chocolate **

Christmas Pudding Bread & Butter Pudding

Custard

Selection of British Cheese

*Spiced Chutney, Crackers
(£12pp Supplement)*



THE SALT ROOM

ULTIMATE FESTIVE FEASTING

This Festive Season, we're serving the best of the South Coast with a touch of winter indulgence - perfect for sharing, savouring and celebrating.

British Rock Oyster

Cranberry Mignonette (£4 Each)

SNACKS

Bread and Butter

Smoke Cod's Roe

Pickled Vegetable

Pigs In Blankets

Mustard Glaze

STARTERS

Prawn Cocktail

*Marie Rose, Cucumber,
Spring Onion **

Roast Scallops

*Chilli & Orange Butter,
Toasted Hazelnuts **

Stracciatella

*Ember Roasted Beetroot,
Blood Orange Dressing, Dill **

MAINS

Grilled Tiger Prawns

Squid, Mussels, Garlic Butter, Seashore Herbs

Monkfish Tail

*Caper & Dill Butter Sauce **

Bone-in Sirloin

*Roasted Shallot, Bordelaise **

Coal Shed Turkey

*Roast Breast, Smoked Leg, Stuffing **

Sides for the table

Herbed Potatoes. Honey Glazed Carrots*. Winter Leaves with Citrus & Chives*.*

Roast Sprouts with Miso & Cranberry Butter.*



DESSERTS

Winter Pavlova

*Cranberry & Clementine Compote,
White Chocolate **

Christmas Pudding

Bread & Butter Pudding

Custard

Selection of British Cheese

*Spiced Chutney, Crackers
(£12pp Supplement)*

(v) Vegetarian (vg) Vegan * - Non Gluten Containing Ingredients. Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen. A discretionary 12.5% service charge goes directly to our team. We are a cashless venue.



THE SALT ROOM

FESTIVE VEGAN & VEGETARIAN

This Festive Season, we're serving the best of the South Coast with a touch of winter indulgence - perfect for sharing, savouring and celebrating.



SNACKS

Bread and Butter / Olive Oil

STARTERS

Jerusalem Artichoke Soup

Rosemary Croutons (vg)

Stracciatella

*Ember Roasted Beetroot,
Blood Orange Dressing, Dill **

MAINS

Grilled Hispi Cabbage

Tahini, Sunflower, Seed XO Sauce (vg)

Grilled Winter Squash

*Brown Butter Dressing, Sage (v)**

Sides for the table

Herbed Potatoes. Honey Glazed Carrots*. Winter Leaves with Citrus & Chives*.
Roast Sprouts with Miso & Cranberry Butter*.*

DESSERTS

Vegan Pavlova

*Cranberry & Clementine
Compote (vg)*

Chocolate Mousse

*Rum & Raisin Tuile **

Selection of British Cheese

*Spiced Chutney, Crackers
(£12pp Supplement)*

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