

THE SALT ROOM

FESTIVE MENU

£85



SNACKS FOR THE TABLE

BRITISH ROCK OYSTERS, Blackberry, thyme & balsamic pearls, sea purslane 4 EACH

WHIPPED COD'S ROE, Smoked paprika crisps

OCTOPUS GILDAS

FOCACCIA BREAD, Extra virgin olive oil (V)

STARTERS

TUNA CRUDO, Smoked chipotle relish, crème fraîche, roasted peppers

JOSPER ROASTED SCALLOPS, 'Nduja & caper butter sauce

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

MAINS

ROAST TURKEY BREAST, Sausage meat stuffing, maple glazed pigs in blankets

SHORTHORN PORTERHOUSE STEAK, Garlic butter, watercress

WHOLE GRILLED SEABASS, Cockle & saffron escabeche vinaigrette

SIDES FOR THE TABLE

Seaweed potatoes, Honey glazed parsnips, Butter lettuce with white balsamic dressing,
Roast brussel sprouts with miso & cranberry butter

DESSERTS

PAVLOVA, Frangelico Chantilly, poached pears, toasted almonds (V)

SALT CARAMEL & DARK CHOCOLATE GANACHE TART, Crème fraîche, candied orange (V)

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SELECTION OF BRITISH CHEESE, spiced plum chutney, crackers £12PP SUPPLEMENT

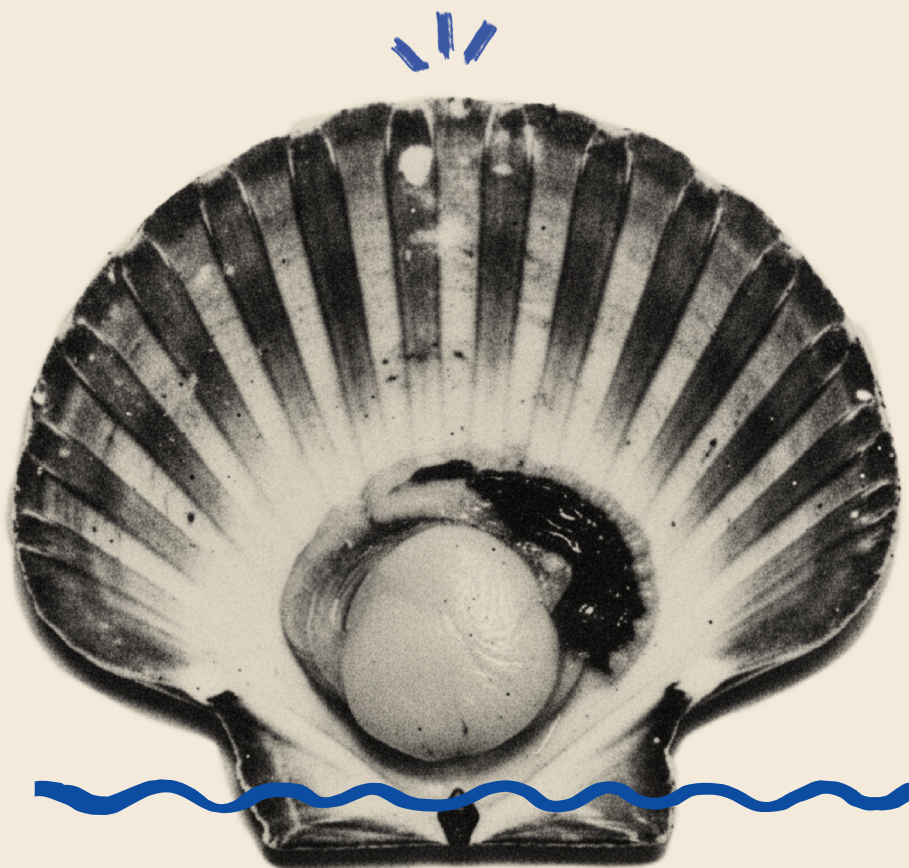
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HOMEMADE MINCE PIES

(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

PROUDLY BRIGHTON. FROM SHORE TO PLATE.