

THE SALT ROOM

FESTIVE MENU

£70



SNACKS FOR THE TABLE

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

WHIPPED COD'S ROE, Smoked paprika crisps

FOCACCIA BREAD Extra virgin olive oil (V)

STARTERS

SEA BASS CRUDO, Pink grapefruit, confit fennel & green olive dressing, Aleppo pepper

JOSPER LEEKS, Stracciatella, mustard seed, dill & pink peppercorns (V/VGO)

SMOKED SALMON TARTARE, Crème fraîche, pickled cucumbers, pumpernickel bread

MAINS

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

BBQ MONKFISH TAIL, Butternut squash mole, pickled grapes, hazelnut salsa macha

GLENARM ESTATE SIRLOIN STEAK, Peppercorn sauce

DELICA PUMPKIN, Whipped tofu, spiced pepitas, oat granola & crispy sage (VG)

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

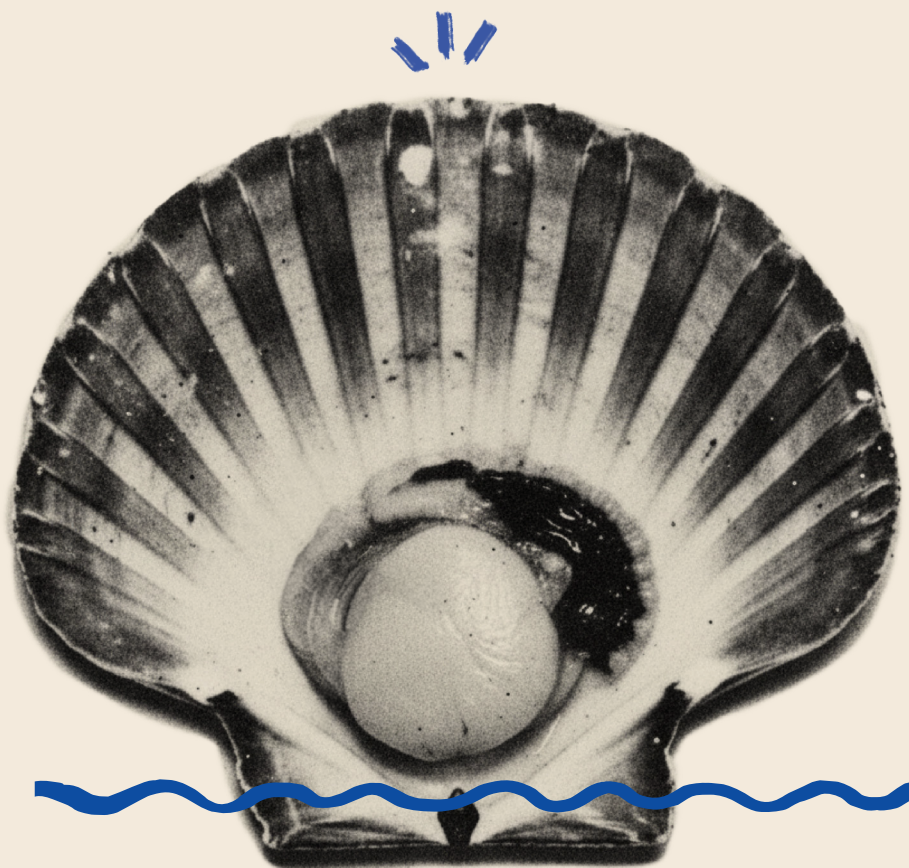
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HOMEMADE MINCE PIES

(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.