

THE SALT ROOM

OCTOBERBEST MENU

£35 per head + optional £35 wine pairing.
Available Monday - Thursday, 12 - 5pm, October 12th-25th.
Menu is designed to share - minimum of 2 guests per table.

STARTERS

LOADED PAPRIKA CRISPS

Whipped cod's roe, chilli crunch & guindillas

CORNISH GRILLED SQUID

Spiced chorizo, chive aioli

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MAINS

THE SALT ROOM SURFBOARD

Josper-grilled prawns, mussels, scallops & langoustines
served with garlic aioli & French fries

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DESSERTS

ESPRESSO MARTINI SLUSHIE



(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

OCTOBERBEST MENU

£35 WINE PAIRING



WELCOME DRINK

BLANC DE BLANCS, WISTON ESTATE ^{125ML}
Sussex, England

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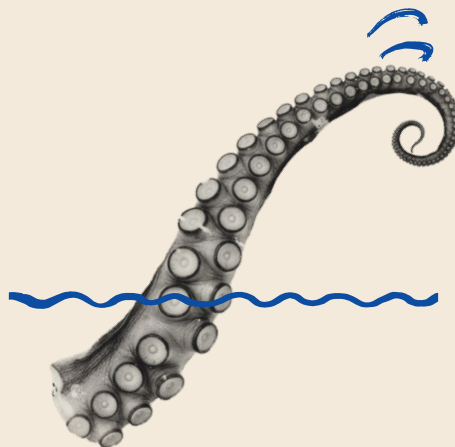
COURSE ONE

ALBARIÑO / TREIXADURA, VILLAGE,
VIÑOS DE ENCOSTAS, XOSÉ LOIS SEBIO ^{175ML}
Ribeiro

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COURSE TWO

CARRICANTE, ETNA, OCCHI DI CIUMI, AL-CANTÀRA ^{175ML}
Sicily, Italy



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