

THE SALT ROOM

TWO COURSE LUNCH 20 / THREE COURSE LUNCH 25



TO START

CAESAR SALAD (VO)

Baby gem lettuce, Parmesan, anchovies

BEER BATTERED FISH

Shiso leaf, pickled red onion, buffalo ranch

GREEK SALAD (V/VGO)

Black olive tapenade, whipped feta & pumpernickel

MAIN COURSE

CRISPY FISH BURGER

Seaweed tartar, kimchi slaw

TRUFFLE MUSHROOM ORZO (V/VGO)

Truffle butter, wild mushrooms, Parmesan

MINUTE STEAK

Garlic butter

GRILLED CUTTLEFISH

Butterbeans, tomato piperade, chorizo

DESSERT

SOFT SERVE

Toasted coconut, passionfruit & lime

or

MANGO MARGARITA LOLLIPOP

SALT ROOM SIDES

JOSPER ROASTED RUNNER BEANS (V)	8	NEW POTATOES (V)	6
Sugar snaps, dill yoghurt, chilli crunch		Seaweed butter	
TORRI FARM BUTTERHEAD LETTUCE (VG)	6	FRENCH FRIES	9
Shallot, white balsamic		Avruga caviar, crème fraîche	
GRILLED PURPLE SPROUTING BROCCOLI (VG)	6	TRIPLE COOKED CHIPS (V)	6
Preserved lemon dressing		Maldon sea salt	
NUTBOURNE TOMATOES (VG)	7		
Aged balsamic, chive, extra virgin olive oil			

(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.