

THE SALT ROOM

VEGETARIAN FESTIVE MENU

£60



SNACKS FOR THE TABLE

EDAMAME GUACAMOLE, Blue tortilla (VG)

FOCACCIA BREAD, Extra virgin olive oil (VG)

STARTERS

RUBY BEETROOT TARTARE, Blackberry & hazelnut dressing, chervil (VG)

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

MAINS

WILD MUSHROOM FILO PIE, Celeriac cream (VG)

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

SIDES FOR THE TABLE

Seaweed Potatoes. Glazed Parsnips, Butter lettuce with White Balsamic dressing,
Roast Brussel Sprouts with Miso & Cranberry

DESSERTS

VEGAN PAVLOVA, Frangelico Chantilly, poached pears, toasted almonds (VG)

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

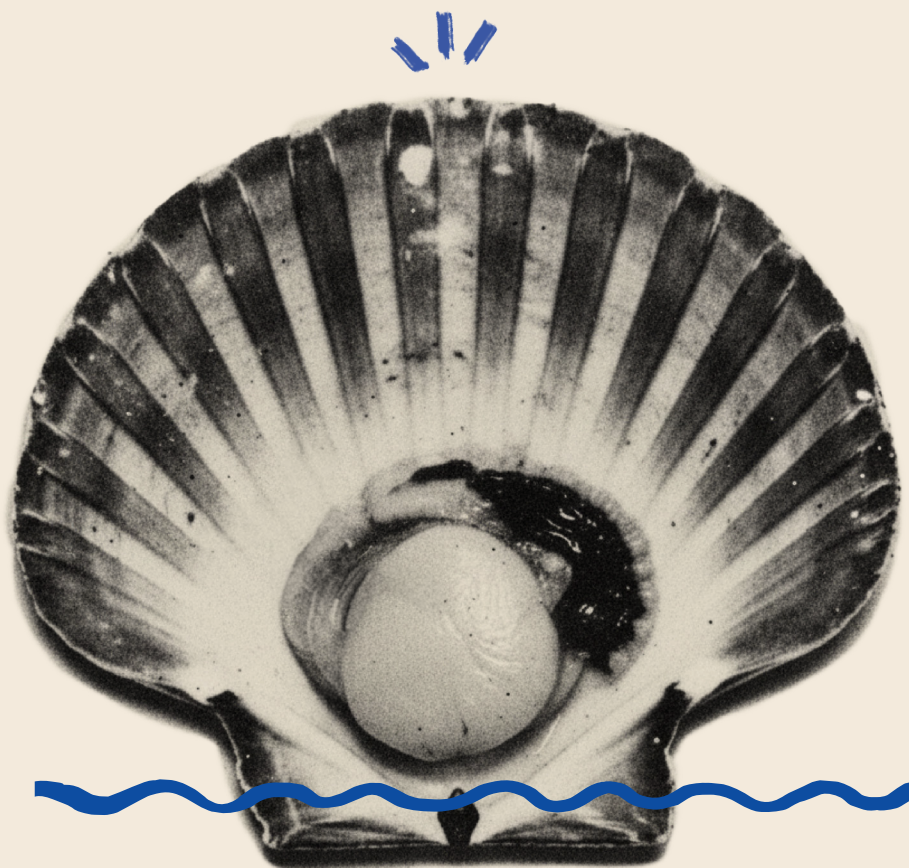
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SELECTION OF BRITISH CHEESE, spiced plum chutney, crackers (V) £12PP SUPPLEMENT

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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.