

THE SALT ROOM

APERITIFS TO START

STRAWBERRY & ROOIBOS SPRITZ	11.5	NV BLANC DE BLANC	BTL 80
Strawberry Aperol, Rooibos, Pet-Nat Rosato		Wiston Estate, Sussex, England	125ml 14.5
SHISO MOJITO	12	NV LA CUVÉE BRUT	BTL 97.5
Takamaka Blanc, Shiso, Lime		Laurent Perrier, Champagne, France	125ml 17.5
MODELO ESPECIAL LAGER	PT 7.5		

HOT & COLD

FOCACCIA BREAD (V)	6
Extra virgin olive oil	
OCTOPUS GILDAS	9
EDAMAME GUACAMOLE (V)	14 TO SHARE
Tortilla chips, pico de gallo, tomatillo, salsa macha	
WHIPPED COD'S ROE	7
Smoked paprika crisps	
* PRAWN TOASTIE	9
Sesame seeds, chilli crunch aioli	
STEAMED MUSSELS	13
Sobradasado, Winter tomato, lemon	
BEER BATTERED FISH	11
Shiso leaf, pickled red onion, buffalo ranch	
IBERICO PORK RIBS	16
Tamarind habanero glaze, celeriac & mustard remoulade	
JOSPER SEARED SCALLOPS IN THE SHELL	18
'Nduja & caper butter	

RAW & CURED

* FRESHLY SHUCKED BRITISH OYSTERS	X1 / X6	SMOKED SALMON TARTARE	15
Top your oyster with;	4 / 24	Crème fraîche, pickled cucumbers, roe, dill	
Bloody Caesar			
Blackberry, thyme & balsamic pearls			
TUNA CRUDO	14		
Smoked chipotle relish, sour cream, roasted peppers			
SURF 'N' TURF	14		
Beef & tuna tartare, tonnato, crisp focaccia toast			
SEABASS CEVICHE	13		
Pink grapefruit, fennel, green olive, Aleppo pepper			

GARDEN & PASTA

JOSPER GRILLED LEEKS (V/VGO)	10
Stracciatella, mustard, dill & pink peppercorn dressing	
DELICA PUMPKIN (VG)	17
Whipped tofu, spiced pepitas, oat granola & crispy sage	
CAESAR SALAD (VO)	10
Baby gem lettuce, Parmesan, anchovies	
+ Grilled prawns (3 pieces)	8
CORNISH CRAB LINGUINE	23
Garlic, lemon, chilli, fresh herbs	
TRUFFLE MUSHROOM ORZO (V)	20
Truffle butter, wild mushrooms, Parmesan	

COOKED OVER FIRE

28-DAY IRISH FILLET STEAK 200G	38
* GLENARM ESTATE SHORTHORN SIRLOIN STEAK 300G	40
BRITISH WAGYU TO SHARE	19
Please ask for today's cuts & weights	PER 100G
SLOW BRAISED LAMB SHANK	33
Rosemary white bean ragu, dill caper Salsa Verde	
SAUCES	3.5 EACH
Béarnaise (V) / Sesame soy chimichurri (VG)	
Garlic butter (V) / Garlic aioli (V) / Peppercorn sauce	

OUR HOUSE CLASSIC

TURBOT FROM THE FLAMBÉ TROLLEY	MP
Whole turbot cooked over fire, finished on the flambé trolley (subject to availability).	PER 100G

CHEFS CHOICE

THE SALT ROOM SURFBOARD (FOR 2)	75
Mussels, cuttlefish, langoustines, scallops & king tiger prawns, garlic aioli, fries	

FISH & SHELLFISH FROM THE PARRILLA GRILL

Our seafood is locally sourced for exceptional quality, a delicate texture and depth of flavour. Each catch is prepared in-house and cooked simply over fire on our parrilla grill, finished with lemon and sea salt butter.

ALASKAN KING CRAB LEGS	KING TIGER PRAWNS	CORNISH NATIVE LOBSTER	WEST COAST LANGOUSTINES
Garlic butter	Garlic butter	Half / Whole	Garlic butter
35 PER 100G	15	40 / 75	28
GRILLED BUTTERFLY SEA BASS	YELLOWFIN TUNA STEAK	GRILLED MONKFISH ON THE BONE	WHOLE FISH OF THE DAY *
Cockle & saffron escabeche vinaigrette	Butter bean & tomato piperade, capers	Butternut squash mole, pickled grapes, hazelnut salsa macha	Ask your server
26	27	28	MP PER 100G (for 2/3 to share)

SURF N TURF SUNDAY ROAST

FOR 2 TO SHARE, SERVING SUNDAYS FROM 12-4PM

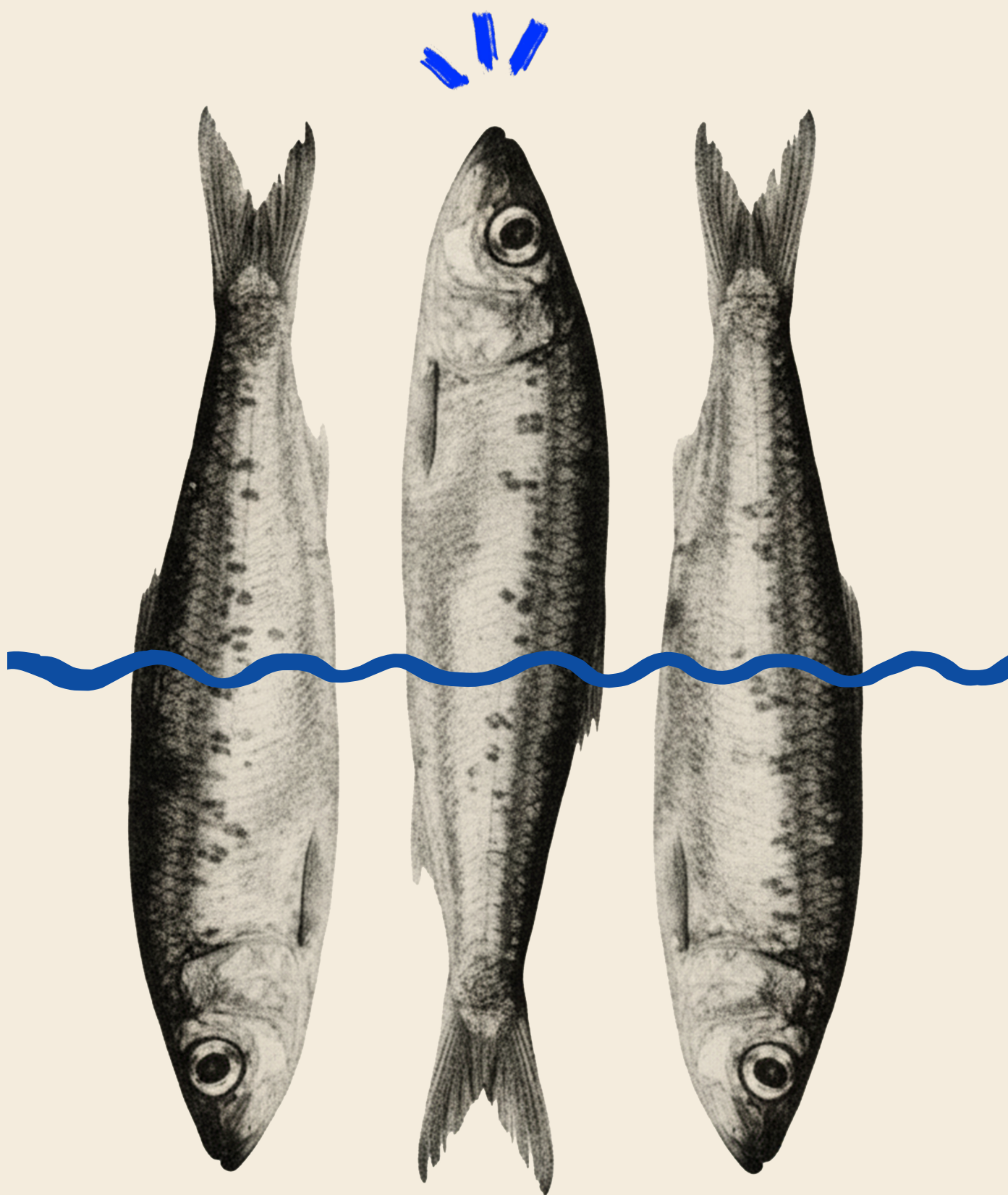
* 500G SHORTHORN SIRLOIN ON THE BONE & KING TIGER PRAWNS	70
Served with roasted seaweed potatoes, seasonal greens, and bearnaise sauce	
UPGRADE WITH ½ NATIVE LOBSTER	+35
Garlic butter	

SIDES

TRIPLE COOKED CHIPS (V)	6	EMBER ROASTED BEETROOT (VG)	6	TENDERSTEM BROCCOLI (VG)	6	WINTER TOMATO SALAD (VG)	6
Maldon sea salt		Blackberry vinegar, seaweed salsa verde		Preserved lemon dressing		Pickled onions, fried capers	
FRENCH FRIES	9	CAVOLO NERO (V)	6	NEW POTATOES (V)	6	TORRI FARM BUTTERHEAD LETTUCE (VG)	6
Avruga caviar, sour cream		Confit garlic butter, toasted breadcrumbs		Seaweed butter		Shallot, white balsamic	

(V) - Vegetarian, (VG) - Vegan, (VO) - Vegetarian option available, (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.

* CHEFS RECOMMENDED FAVOURITE DISHES



THE *SALT* ROOM

PROUDLY BRIGHTON. FROM SHORE TO PLATE.