

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

JOSPER GRILLED LEEKS (V/VGO)

Stracciatella, mustard, dill & pink peppercorn dressing

MAIN COURSE

TRUFFLE MUSHROOM ORZO (V)

Truffle butter, wild mushrooms, Parmesan

MINUTE STEAK

Garlic butter

GRILLED CUTTLEFISH

Butterbeans, tomato piperade, chorizo

DESSERT

SOFT SERVE

Toasted coconut, passionfruit & lime

SALT ROOM SIDES

TRIPLE COOKED CHIPS (V)

Maldon sea salt

6

TENDERSTEM BROCCOLI (VG)

Preserved lemon dressing

6

FRENCH FRIES

Avruga caviar, sour cream

9

NEW POTATOES (V)

Seaweed butter

6

EMBER ROASTED BEETROOT (VG)

Blackberry vinegar, seaweed salsa verde

6

WINTER TOMATO SALAD (VG)

Pickled onions, fried capers

6

CAVOLO NERO (V)

Confit garlic butter, toasted breadcrumbs

6

TORRI FARM BUTTERHEAD LETTUCE (VG)

Shallot, white balsamic

6

(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.