

THE SALT ROOM

A LA CARTE

SNACKS

Local Sourdough, 4
Salted Miso Butter

Maldon Oysters, 3 each
Shallot Vinegar, Lemon

Little Fish Tempuras, 6
Samurai Tartare

STARTERS

Mackerel 'Nduja, 7
Salted Ricotta, Grilled Bread,
Pickled Shallots

Octopus & Pork Belly, 12
Daikon, XO Bacon Broth,
Mushroom

Charred Scallops, 14
Café de Paris Butter,
Pickled Lemon, Edamame

Salmon Ceviche, 10
Wasabi Chowder, Grapefruit,
Sea Vegetables

OX Cheek, 12
Potato Foam, Parmesan,
Crispy Pancetta

Artichoke Salad, 9
Stracciatella, Wild Spinach,
Lemon

MAINS

Barbecued Sussex Monkfish, 22
'Nduja White Beans, Crushed
Tomato, Samphire, Watercress

Pan Fried Hake, 22
Roscoff Onion, Chicken Butter,
Jerusalem Artichoke

Gigha Halibut, 28
Lobster Tortellini, Bisque,
Truffle & Leek Fondue

The Salt Room Fish Stew, 20
Local Seafood, Roasted Fennel,
Cherry Tomato Salsa

Dry-Aged Lake District Ribeye, 28
Shallot, Peppercorn Sauce

Truffle Gnocchi, 18
Charred Leek, Parmesan,
Black Garlic

TO SHARE COOKED OVER FIRE

All sharing dishes served for two and priced per person

Surfboard, 30pp
Grilled & Steamed Shellfish,
French Fries, Gem Salad, Aioli

Butcher's Cut
Please see Blackboard for
today's weights, *market price*

Market Fish
Please see Blackboard for
today's weights, *market price*

SIDES

French Fries, 4
Seaweed Salt

Green Beans, 5
Honey & Mustard
Vinaigrette

Tender Stem Broccoli, 6
Garlic, Pickled Lemon,
Chilli, Pine Nuts

Little Gem Salad, 5
Caesar Dressing, Crispy Shallot,
Parmesan

Autumn Salad, 6
Saffron & Caper
Dressing

Please be advised that The Salt Room is now a cashless venue. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.