

VINTAGE SALT

Beech Oven · Drift Bar

All Day Menu

Subject to seasonal changes & availability

USDA sirloin steak, summer truffle butter £25.5

Scottish halibut, charred cauliflower, wilted girolles £26.5

16oz Dover sole, béarnaise sauce £38.5

Table

Crusty ancient loaf, hand churned butter £3.5

Beer battered courgette flowers, heritage tomato ketchup £4.5

Ruby red radishes, wild garlic mayonnaise, anchovy salt £3.5

Starters

Minted garden pea soup
(hot or chilled) £6.5

Spiced tuna tartare, avocado,
pickled cucumber £10.5

London particular fritters,
Colman's dressing £6

Jersey rock oysters
(six/dozen) £16.5 / £32.5

Salads

British asparagus,
hot butter or herb vinaigrette £12.5

Chopped salad, house smoked chicken,
Shropshire blue cheese £7.5

Dressed Cornish crab salad £12.5

Earl Grey tea smoked salmon, Jersey
Royals, horseradish £12.75

Sandwiches

Cornish shrimp burger,
spicy tartare £15.75

Fish finger sandwich,
minted peas £12.75

Vintage Salt dry aged
beef burger £15

Lobster & avocado buttie, cob
lettuce, cocktail dressing £19.5

Mains

Sea bass a la plancha, surf clams, wilted beech greens £24.5

Spring vegetable risotto £14.5

Camden Hells fried fish & chips £13.5

Peppered club cut of beef, crispy onions, horseradish £18.5

Cornish lamb chops, charred asparagus, green sauce £25

Josper grilled spring chicken, spiced slaw £18.5

Sides

Hand cut chips £4

Wilted spring greens £4

Lettuce & blue cheese £4.5

Tomato & shallot salad £4.75

Heritage carrots £4

Minted Jersey royals £4.5

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.

Some dishes may contain ingredients, such as allergens, that can cause an allergic reaction.

Please speak with your waiter for further information.