

# THE SALT ROOM

APERITIF		SNACKS	
<b>Veuve Clicquot Brut</b> <i>Yellow Label</i>	17.5	<b>Local Sourdough</b> (v) <i>Whipped Butter</i>	5
<b>Prosecco Superiore Brut</b> <i>Asolo, Sacchetto</i>	8.5	<b>Half Pint of Prawns</b> <i>Cocktail Sauce</i>	7
<b>Melon Spritz</b> <i>Aperol, Prosecco, Melon, Lemon, Vanilla</i>	13	<b>Potato &amp; Fish Crisps</b> <i>Black Garlic Mayonnaise</i>	4.5
<b>Rose Sangria</b> <i>58 &amp; Co. House Vodka, Wine, Prosecco, Apricot</i>	12.5	<b>Market Oysters</b> <i>Dozen 44 1/2 Dozen 22</i>	Each 4
<b>Kiwi Umeshu Daiquiri</b> <i>Takamaka White Rum, Umeshu, Kiwi</i>	13.5	<b>'Ta-ra-ma' on Toast</b> <i>Taramasalata, Shallots</i>	6.5
<b>Mai Rum Punch</b> <i>Rum Blend, Falenum, Almond Milk, Lime</i>	14	<b>Beef Short Rib Empanadas</b> <i>Manchego, Jalapeño Mayonnaise</i>	6

## STARTERS

<b>Torched Land's End Mackerel</b> <i>Smoked Chilli, Pickled Fennel, Avocado, Sesame Milk, Sunflower Seeds</i>	10
<b>Crispy Creedy Duck Salad</b> <i>Watermelon, Toasted Cashews, Sweet Soy &amp; Sesame Dressing</i>	13
<b>BBQ 'Waldorf' Scallops</b> <i>Celeriac, Walnut, Nashi Pear</i>	15
<b>Treacle Cured Loch Fyne Salmon</b> <i>Heritage Baked Beetroot</i>	11
<b>Shetland Mussels</b> <i>Coconut, Chilli, Galangal, Sake, Garlic</i>	10
<b>Scorched Burrata</b> (v) <i>Coal Roasted Beetroots, Radicchio, Molasses</i>	12.5
<b>The Salt Room Fish Soup</b> <i>Rouille, Gruyere, Croutons</i>	9

## MAINS

<b>Peri Peri Monkfish</b> <i>Chickpea Salsa, Autumn Greens</i>	29
<b>Sussex Roasted Chicken Breast</b> <i>Truffle Stuffed Wing, Smoked Butter, Girolles, Beaujolais</i>	23
<b>North Atlantic Halibut Fillet</b> <i>Roasted Cauliflower, Shellfish Bisque, Sea Cabbage</i>	26
<b>Wood Flamed Violet Artichokes</b> (v) <i>Creamed Spinach, Scorched Piquillo, Olives &amp; Cheese Scratchings</i>	18
<b>Ash Roasted Gilthead Bream</b> <i>Green Papaya Salad, Burnt Lime, Galangal</i>	25
<b>Tiger Prawn Coconut Curry</b> <i>Chilli, Mango &amp; Snake Beans</i>	23.5
<b>Roasted Cod Loin</b> <i>Coastal Greens, Seafood &amp; Herb Butter Sauce</i>	24
<b>38-Day Salt Aged Ribeye 300g</b> <i>Béarnaise Sauce</i>	39

## COOKED OVER CHARCOAL

Sauces 2 - Chimichuri, Béarnaise

<b>Surfboard</b> <i>Grilled &amp; Steamed Shellfish, French Fries, Gem Salad, Aioli</i>	40pp
<b>Whole Sussex Blue Lobster</b> <i>Basted with Garlic Butter</i>	Market Price
<b>Butcher's Cut</b> <i>Please see blackboard for today's weights</i>	Market Price
<b>Market Fish</b> <i>Please see blackboard for today's weights</i>	Market Price

## SIDES

<b>French Fries</b> (v) <i>Seaweed Salt</i>	6	<b>Glazed Heritage Carrots</b> (v) <i>Cumin Yoghurt, Black Sesame</i>	6
<b>Autumn Green Leaf Salad</b> (v) <i>Orange Mustard Dressing</i>	6	<b>Crispy Potatoes</b> (v) <i>Roasted Garlic Salsa</i>	6
<b>Sprout Tops &amp; Wild Greens</b> (v) <i>Garlic Butter</i>	6	<b>Coal Roasted Beetroots</b> (v) <i>Radicchio &amp; Tahini Dressing</i>	6



## REEF & BEEF

For 2 to Share, Served Sundays from 12pm - 4pm

30.5pp

500g 45 Day Dry Aged Sirloin of Beef & King Prawns

Served with Crispy Garlic Potatoes, Spring Greens & Béarnaise Sauce

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. 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 free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

# The Brighton Weather

## Proposed Storm Screen

617 BEACH  
PHOTOGRAPHED BY C. Thorogood  
DATE 17-8-67



# THE SALT ROOM



Cross Section

Showing Bracket

1/4" Scale

