

THE SALT ROOM

SNACKS

Bread, 4
Caper mayonnaise, seaweed butter

Salt Cod Fritters, 5
Whipped smoked cod's roe

OYSTERS *(each)*

Jersey, 3

Carlingford, 3

Guest Oyster, 3

Served with shallot vinegar

CRUSTACEANS

Hot King Prawns, 3 *(each)*
Roast garlic mayo

Surfboard *(to share)*, 50
Selection of shellfish from the South Coast and Scotland grilled over fire

Clams, 13
Smoked ham knuckle, peas, dashi, chilli

Scallops, 12
Smoked paprika, lime and coral butter

TASTING MENU

All dishes marked with an asterisk can be ordered as a £45 five course tasting menu.

Wine flight available for £35.

Pre-booking required for Friday and Saturday evenings.

STARTERS

South Coast Fish Soup, 7.5
Mackerel, squid ink, rouille, croutons

Octopus, 11
White beans, cider, seaweed gremolata

Crab Salad*, 10.5
Chilled asparagus veloute, smoked bacon, hazelnuts

Cider Cured Sea Trout*, 9
Ponzu, apple, kohlrabi

Pollock Ceviche, 8.5
Tomatoes, broad beans, passionfruit, chilli

Torched Mackerel, 8
Verjus, grapes, dill, cucumber, yoghurt

Burrata, 9.5
Pickled tomatoes, red onion, basil, aged vinegar

Beef Cheek, 9
Peas, lardo, sesame, burnt spring onion

Coal Roasted Beets, 8.5
Ricotta, black vinegar, linseeds, bitter leaves

FISH ON THE BONE

Lemon Sole, 23
Spiced potted crab butter, cucumber, seaweed roasted potatoes

Market Fish *(to share)*, Market Price
Please see blackboard for today's catch

Salt Baked Bream, 22
Chorizo, potatoes, rosemary, garlic

MAINS

Roast Monkfish, 26
Cumin, charred broccoli, spiced aubergine, almonds, yogurt

Cod*, 23
Asparagus, parsley, sea lettuce, jersey royals, Vin Jaune

Halibut, 24
Miso, summer vegetables, mushrooms, pancetta

Hake, 19
Roasted courgettes, clams, basil, burnt lemon

Coal Roasted Aubergine Pastilla, 16
Miso, cauliflower, fregola, pistachio and lemon pesto

BBQ Hispi Cabbage, 14
Romesco sauce, violet artichokes, celeriac, lovage

MEAT

Rib Eye, 28
Beef fat tomatoes, chips, béarnaise

Bone in Sirloin, 8 / 100g
Please see board for today's weights
(Subject to availability)

Salt Marsh Lamb*, 24
Lamb and seaweed ragu, hispi, hazelnuts, bbq leeks

SWEETS

Peach Melba, 8
Raspberry jelly, vanilla cream, peach compote

Taste of the Pier *(two to share)*, 18
Blood peach '99', pebbles, lemon meringue fudge, white chocolate and raspberry bark, apple and elderflower pâte de fruit, strawberry and lime doughnut

Strawberry & Yoghurt Arctic Roll*, 8
Strawberry jam, yoghurt parfait, whipped yoghurt, basil

Frozen Blackcurrant Meringue, 8
Lemon sable, lemon curd, sorrel

Cheese, 10
Pickled celery, chutney, sourdough

Chilled Chocolate Torte, 9
Sour cherries, coconut sorbet, cocoa nib

We will make every effort we can to accommodate your dietary needs, however we run an open kitchen where we cannot guarantee that any item will be 100% allergen free.

A 12.5% discretionary service charge will be added to your bill, which will be shared with the whole team.

F: saltroombrighton | T: thesaltroomuk | I: thesaltroombrighton