

THE SALT ROOM

£55 FEASTING MENU

DIETARY REQUIREMENTS REQUIRED IN ADVANCE

SNACKS

Jersey oyster, gherkins, dill
Salt Cod Fritters, whipped smoked cod's roe

STARTER

South coast crab salad, chilled asparagus veloute, smoked bacon,
hazelnuts

MAINS

Whole market fish grilled over fire, dashi butter sauche
Dry aged chateaubriand, beef fat tomatoes, béarnaise sauce

Served with a selection of sides and sauces for the table

FOURTH COURSE

Taste of the Pier
Blood peach '99', pebbles, lemon meringue fudge, white chocolate
and raspberry bark, apple and elderflower pate de fruit, strawberry
and lime doughnut

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 the bill.