

THE SALT ROOM

£45 GROUP DINING MENU

GROUPS OF 8 AND ABOVE FOR PRE ORDER

STARTERS



Fish soup, octopus, squid ink, rouille, croutons

Slow cooked salmon, cucumber, yuzu, seaweed, crème fraîche

Aged beef tartare, black garlic, bone marrow and beef shin doughnut

Burrata, chestnut honey, roasted figs, coriander seeds

MAINS



Cod, turnip, green chilli pickle, whipped cod roe

South Coast hake, roast celeriac, truffle, mussels

Rib eye of beef, shallot, truffle béarnaise, chips

Ricotta dumplings, mushroom caramel, lovage, artichokes, Parmesan cream

SWEETS



Paupercake, roasted caramel apples, burnt apple puree, beurre noisette and cinnamon spiced ice cream

Mont blanc choux, toasted chestnuts, candy pecans and maple syrup ice cream

Bitter chocolate pannacotta, hazelnut sponge, aero and clementine

British cheese, celery, chutney, sourdough

MENU SUBJECT TO CHANGE
AVAILABLE AT LUNCH AND DINNER

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.

THE SALT ROOM

£55 FEASTING MENU

DIETARY REQUIREMENTS REQUIRED IN ADVANCE

SNACKS

Pickled oyster, celery, apple, horseradish
Salt cod fritters, whipped smoked cod's roe
Bread, seaweed butter

STARTER

Slow cooked salmon, cucumber, yuzu, seaweed caviar

MAINS

Whole market fish grilled over fire, steamed mussels, crispy squid

Grilled dry aged beef, roasted shallots, beef shin dumplings

Both served with a selection of sides and sauces for the table

DESSERT

Mont blanc choux, toasted chestnuts, candy pecans,
maple syrup ice cream

PETIT FOURS

Chocolate pebbles and fudge

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