

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, 14
Bacon, white beans, violet artichokes

Scallops, 12
Smoked paprika, lime and coral butter

STARTERS

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

Octopus, 11
Lentils, bacon, red wine, seaweed gremolata

Seabass Ceviche, 11
Passionfruit, chilli, pumpkin seeds, nashi pear

Crab Salad, 10.5
Grapes, almonds, sherry vinegar

Slow Cooked Salmon, 9
Cucumber, yuzu, seaweed, crème fraîche

Smoked Mackerel, 8
Burnt apple, mead jelly, horseradish

Burrata, 9.5
Chestnut honey, roasted figs, coriander seeds

Aged Beef Tartare, 10
Black garlic, bone marrow and beef shin doughnut

Coal Roasted Beets, 8.5
Ricotta, blackberry vinegar, linseeds

FISH ON THE BONE

Lemon Sole, 23
Devilled shrimp and clementine butter, capers

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

Salt Baked Bream, 22
Chorizo, potatoes, garlic lemon

MAINS

Ray Wing, 19
Wild mushrooms, dashi, cauliflower, pancetta

Roasted Cod, 20
Onion, turnip, green chilli pickle, whipped cod roe

Gigha Halibut, 24
Crispy chicken skin, rosscoff onions, artichokes, roast chicken sauce

South Coast Hake, 18
Roast celeriac, red wine, truffle, mussels

Ricotta Dumplings, 15
Mushroom caramel, lovage, artichokes, Parmesan cream

Fire Roasted Leeks, 12
Confit potato, truffle, mushrooms, blue cheese, pickled grape

MEAT

Ribeye of Beef, 28
Beef fat roasted onion, truffled béarnaise, chips

Porterhouse, 10 / 100g
Please see board for today's weights
(Subject to availability)

Haunch of Venison, 22
Salt baked beetroot, creamed savoy, pear, smoked bone marrow

SWEETS

Paupercake, 8
Roasted caramel apples, burnt apple puree, beurre noisette, cinnamon spiced ice cream

Taste of the Pier *(two to share)*, 18
Mince pie '99', pebbles, cranberry jellies, banana bread, vanilla and chestnut fudge

Vanilla Meringue, 8
Caramelised banana, banana bread, caramel foam, eggnog ice cream

Mont Blanc Choux, 8
Toasted chestnuts, candy pecans, maple syrup ice cream

Cheese, 10
Pickled celery, chutney, biscuits

Bitter Chocolate Pannacotta, 9
Hazelnut sponge, aero, clementine

Chocolates, 3

Macarons, 3

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.

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