

# THE SALT ROOM

## APERITIFS

<b>Veuve Clicquot Brut</b> , Yellow Label	16.5 <i>gls</i>
<b>Prosecco Superiore, Brut</b> , Asolo, Sacchetto	8.5 <i>gls</i>
<b>Kumquat Margarita</b> , Cazcabel Blanco, Lime	13
<b>Basil Fizz</b> , 58 & Co Dry Gin, Lemon, Basil, Tonic	13
<b>Watermelon Spritz</b> , Aperol, Prosecco, Vanilla	12
<b>Smoked Old Fashioned</b> , Bourbon, Beesu Honey, Bitters	13

## SNACKS

<b>Local Sourdough</b> , Whipped Butter or Shellfish Olive Oil	5
<b>Market Oysters</b> dozen 44, 1/2 dozen 22, each 4	4
<b>Potato &amp; Fish Crisps</b> , Black Garlic Mayo	4.5
<b>Crispy Avocado</b> , Chilli Tomato Salsa	6
<b>Smoked Anchovy Toast</b> , Datterini, Basil	5

## STARTERS

<b>Cornish Crab</b> , Bread Crackers, Brown Crab Aioli, Pickled Cucumber	15
<b>Yellow Fin Tuna Niçoise Salad</b> , Avocado, Gem Lettuce, Quail Egg	13.5
<b>King Tiger Prawn Cocktail</b> , Avocado, Virgin Marie Rose Sauce	14
<b>Beef Carpaccio</b> , Crispy Artichokes, Rocket, Parmesan Dressing	14.5
<b>Charcoal Roasted Scallops</b> , Caramelised Pork, Shiso, Soy Butter	15
<b>Heritage Tomato Salad</b> , Whipped Burrata, Basil, Candied Pecans	12.5
<b>The Salt Room Fish Soup</b> , Rouille & Gruyere Crouton	8.5
<b>Salt &amp; Pepper Squid</b> , Charred Lemon & Lime	11

## MAINS

<b>Stone Bass</b> , Spiced Aubergine Byaldi, Fennel, Anchovy Sauce Vierge	26
<b>Chargrilled Monkfish</b> , Wild Mushroom, Peppercorn Sauce	34
<b>Roasted Skate Wing</b> , Confit Pork Belly, Capers, Cauliflower, Roasting Juices	25
<b>Cod Loin</b> , Fregola, Mussels, Chorizo	23
<b>Salt Aged Ribeye</b> , Caramelised Shallot, Chimichurri or Peppercorn Sauce (Add two Prawns 7)	39
<b>Glazed Hen of the Wood</b> , Farrow, Cauliflower	18

## TO SHARE COOKED OVER FIRE

**Surfboard, 40pp**  
Grilled & Steamed Shellfish,  
French Fries, Gem Salad, Aioli

**Butcher's Cut**  
Please see blackboard for  
today's weights, *market price*

**Market Fish**  
Please see blackboard for  
today's weights, *market price*

## SIDES

<b>French Fries</b> , Seaweed Salt	6	<b>Little Gem Salad</b> , Caesar Dressing, Parmesan	6
<b>Fennel &amp; Endive Salad</b> , Orange, Pine Nuts	6	<b>Green Beans</b> , Garlic & Parsley Butter	6
<b>Crispy Potatoes</b> , Roasted Garlic Salsa	6	<b>BBQ Hispi Cabbage</b> , Bacon Ranch Dressing	6

## REEF & BEEF

*For 2 to Share, Served Sundays from 12pm until 4pm*

**500g 45 Day Dry Aged  
Sirloin of Beef, King Prawns 29.50pp**

Served with- Crispy Garlic Potatoes, Sugar Snap Peas & Chimichurri

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## SET LUNCH MENU

Two Courses, 20 per person

**Sharing Whole Sea Bream** with Crispy Garlic Potatoes, Hispi Cabbage

**Dish of the Day for one**

*To finish- Affogato or Hazelnut & Ricotta Cannoli*

*Available for weekday lunch only from 12-4pm.*

## PRIVATE DINING

Planning an exclusive event?

*Our private dining area seats up to 16 people and is available for lunch and dinner. Mezzanine and whole restaurant hire, are available for larger groups. Please ask a team member for further details.*

*To enquire-*

*Call us on 01273 929488*

*Or visit our website <https://saltroom-restaurant.co.uk/private-dining/>*

## GIFTING

Looking for the perfect present?

*We offer a whole host of tailored Gift Cards & Experiences to wow your favourite foodie. From Platters of Oysters with accompanying champagne to our signature dish 'The Surfboard,' a medley of grilled & steamed shellfish, all cooked over fire; our gifting experiences won't disappoint. Shopping for a fuss-pot? With our monetary gift cards, let them choose exactly what they want.*

*Just visit our website to find out more:*

*<https://saltroom-restaurant.co.uk>*

## BYO WINE

**£5 Corkage Mondays**

*Join us for dinner every Monday evening and bring your favourite bottle of wine for only £5 corkage per bottle.*

*We'd say, the perfect excuse to indulge in more cocktails...*

*Just ask a team member to book you in!*

*\*This offer does not include Bank Holiday Mondays\**

WE ALSO HAVE A KIDS MENU AVAILABLE