

THE SALT ROOM

£45 FESTIVE MENU

STARTERS



Fish soup, octopus, rouille, croutons

Tartare of mackerel, oyster cream, horseradish, apple

Game terrine, pistachio, mustard, quince, smoked pear

Salt baked celeriac, mushroom, onion, truffle, artichoke emulsion

MAINS



Cod, smoked mushrooms, bacon, turnip, yeasted potato, red wine

Coal roasted market fish, mussels, fennel, chilli & clementine butter, curly kale, smoked potatoes (sharing between two)

Rib eye, roast bone marrow & chestnut butter, triple cooked chips

Fermented pumpkin, white soy, cavolo nero, hazelnut, black garlic

SWEETS



Chocolate, coffee, mascarpone

Brown butter tart, clementine, ginger

Taste of the Pier

Doughnuts, chocolate pebbles, ice cream, macaron, fudge

Selection of Neal's Yard cheese

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

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THE SALT ROOM

£65 FESTIVE FEASTING MENU

SNACKS

Bread, smoked mackerel butter, caper mayo

Salt cod fritter, whipped cod's roe

All served to share for the table

STARTER

Spiced potted crab, crumpet, brown crab mayo, salted turnip, pear

MAINS

Fire roasted market fish, mussels, fennel, chilli and clementine butter, curly kale, smoked potatoes

Coal roasted prawns, langoustines, scallops, crab claws, oysters, garlic and parsley butter, charcoal mayo

Bone in black angus sirloin, bone marrow and chestnut butter, confit sprouts, triple cooked chips

All courses served to share for the table

SWEET

Taste of the Pier

Doughnuts, chocolate pebbles, marshmallows, ice cream, macaron, fudge

Selection of Neal's Yard cheese (£5 supplement)

VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST

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