

THE SALT ROOM

£35 GROUP DINING MENU

GROUPS OF 8 AND ABOVE FOR PRE ORDER

STARTERS



Fish soup, octopus, squid ink, rouille, croutons

Torched mackerel, verjus, grapes, dill, cucumber, yoghurt

Coal roasted beets, ricotta, black vinegar, linseeds, bitter leaves

MAINS



Hake, roasted courgette, clams, basil, burnt lemon

Salt marsh lamb, lamb and seaweed ragu, hispi, hazelnuts, BBQ leeks

BBQ hispi cabbage, romesco sauce, violet artichokes, celeriac, lovage

SWEETS



Strawberry and yoghurt artic roll, strawberry jam, yoghurt parfait, basil

Peach melba, raspberry jelly, vanilla cream, peach compote

The Salt Room sweet selection

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.