

THE SALT ROOM

£45 GROUP DINING MENU

GROUPS OF 8 AND ABOVE FOR PRE ORDER

STARTERS

Fish soup, octopus, squid ink, rouille, croutons

Cider cured sea trout, ponzu, apple, kohlrabi

Beef cheek, peas, lardo, sesame, burnt spring onion

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

MAINS

Cod, asparagus, parsley, sea lettuce, jersey royals, vin jaune

Hake, roasted courgette, clams, basil, burnt lemon

Rib eye, beef fat tomato, béarnaise, chips

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

Chilled chocolate torte, sour cherries, coconut sorbet, cocoa nibs

British cheese, celery, chutney, sourdough

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.