

# THE SALT ROOM

## £55 FEASTING MENU

DIETARY REQUIREMENTS REQUIRED IN ADVANCE

### SNACKS

Jersey oyster, gherkins, dill  
Salt Cod Fritters, whipped smoked cod's roe

### STARTER

South coast crab salad, chilled asparagus veloute, smoked bacon,  
hazelnuts

### MAINS

Whole market fish grilled over fire, dashi butter sauche  
Dry aged chateaubriand, beef fat tomatoes, béarnaise sauce

*Served with a selection of sides and sauces for the table*

### FOURTH COURSE

Taste of the Pier  
Blood peach '99', pebbles, lemon meringue fudge, white chocolate  
and raspberry bark, apple and elderflower pate de fruit, strawberry  
and lime doughnut

*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 the bill.*