

SALT SHED

ROASTS

For the ultimate sharing experience, we recommend our famous Deal Breaker Platter. The beloved combination of all three roast meats, served alongside our sausage of the day. It's a truly unique way to enjoy a traditional Sunday roast.

This is Sunday 'The Salt Shed Way'.

THE DEAL BREAKER PLATTER

Sharing Three Meat Roast Platter & Sausage of the Day
'The Salt Shed Way' of Sunday Roasts!

64

2 PERSONS

CHICKEN THIGH

24

Herby Charcoal Chicken Thigh, Crispy Potatoes with Confit Garlic, Honey & Thyme Grilled Carrots,
Tenderstem Broccoli, Parsnip Puree, Grilled Hispi Cabbage with Bacon Bits, Yorkshire Pudding, Gravy

SIRLOIN

25

Aged Sirloin, Crispy Potatoes with Confit Garlic, Honey & Thyme Grilled Carrots,
Tenderstem Broccoli, Parsnip Puree, Grilled Hispi Cabbage with Bacon Bits, Yorkshire Pudding, Gravy

LAMB CHUMP

26

Aged Lamb Chump, Crispy Potatoes with Confit Garlic, Honey & Thyme Grilled Carrots,
Tenderstem Broccoli, Parsnip Puree, Grilled Hispi Cabbage with Bacon Bits, Yorkshire Pudding, Gravy

THREE MEAT ROAST

32

All Three Meats, Crispy Potatoes with Confit Garlic, Honey & Thyme Grilled Carrots,
Tenderstem Broccoli, Parsnip Puree, Grilled Hispi Cabbage with Bacon Bits, Yorkshire Pudding, Gravy

VEGAN ROAST

24

Shroom & Beetroot Symplicity Loaf, Crispy Potatoes with Confit Garlic, Honey & Thyme Grilled Carrots,
Tenderstem Broccoli, Parsnip Puree, Grilled Hispi Cabbage, Vegan Gravy.

EXTRAS

Sausage of the Day	3
Crispy Potatoes with Confit Garlic	4
Thyme & Sage Stuffing, Cranberry Sauce & Gravy	5.5
Cauliflower Cheese	6
Bone Marrow	7
Crispy Pork Belly, Apple Jam & Pickled Red Onions	10

SALT SHED

WINES

WHITE	175ML	500ML	750ML
House White	6.75	18	
Umbra Chenin Blanc	7.25		27
Blanc Cramele Recca Pinot Grigio	8.25		30
Foncastel Picpoul de Pinet	9.25		35.5

RED

House Red	6.75	18	
Petrinusa Nero D'Avola	7.25		27
The Guvnor Temp Syrah	8.25		30
La Grupa Malbec	9.25		35.5

ROSÉ & ORANGE

Réserve de l'Herre Rosé	8.25		31
Cramele Recas Orange Wine	9		34

SPARKLING

Pirani Cuvee Spumante	7		29
Veuve Clicquot			105

BOTTLED BEER & CIDER

Budvar Czech Lager	6.5
Pacifico Clara	7
Asahi	7
Gun Brewery Scaramanga Extra Pale (GF)	7
Lucky Saint 0.5%	6.5
Curious Apple Cider	6.5

FIRE MEAT BEER

At Salt Shed Church Street, nestled in the heart of Brighton's Laines, we're going back to our roots to offer our greatest selection of barbecue dishes and drinks from the past 8 years. From markets, food halls and restaurants across London and Brighton - this site brings together everything Salt Shed is about. Fire. Meat. Beer

An optional 10% service charge is added to the bill.

Please be advised that while we take precautions to prevent cross-contamination, our kitchen prepares meals containing common allergens. We cannot guarantee that any item is 100% free of allergens due to shared equipment and preparation areas.

COCKTAILS

APEROL SPRITZ 10

Aperol, Prosecco, Soda, Orange

HUGO SPRITZ 10

Elderflower Liqueur, Prosecco, Soda, Mint

SPICY MARGARITA 12

Tequila, Agave, Lime, Chilli, Tajin Rim

BLACKBERRY SOUR 12

Gin, Lemon, Blackberry, Foamer

ESPRESSO CUBANO 12

Spiced Rum, Cold Brew, Sugar, Kahlua

PALOMA 12

Tequila, Lime, Grapefruit Soda, Salt Rim

BROWN BUTTER OLD FASHIONED 12

Brown Butter Whiskey, Bitters, Sugar

NEGRONI 12

Campari, Vermouth, Gin

TOP SHELF

Cut Your Wolf Loose Blend Whiskey 7/12

Bulas 10 Year Tawny Port 7

SPIRIT & MIXER

Vodka	8/11
Gin	8/11
Tequila	8/11
Whiskey	8/11
Campari	8/11
Rum & Spiced Rum	8/11

SHOTS

Spicy Marg Shot	2 FOR 6 / 4 FOR 10
Pickle Back Shot	3

SOFT DRINKS

Coke, Diet Coke, Fanta, Sprite	3.5
Still Water	3
Sparkling Water	3
Apple Juice	3
Orange Juice	3