



*the salt room*

# BRIGHTON OYSTER FESTIVAL

19-28<sup>TH</sup> JUNE 2026



## OPTION 1

15

x1 IRISH ROCK OYSTER  
with Champagne granita and caviar

### SERVED WITH

BLANC DE BLANC, WISTON ESTATE <sup>125ML</sup> NV

## OPTION 2

23

3x IRISH ROCK OYSTER FLIGHT  
with Champagne granita and caviar

### SERVED WITH

ROSÉ, WISTON ESTATE <sup>125ML</sup> NV

or

OYSTER LEAF MARTINI

Oyster Leaf-Infused 58&Co Triple Distilled Vodka,  
Sea Purslane Cocchi Extra Dry



CHILLED CRISP SPARKLING WINE WITH THE  
CREAMINESS OF LOCALLY SOURCED OYSTERS  
STRAIGHT FROM SHOREHAM HARBOUR,  
COASTAL LUXURY AT ITS FINEST.

FRESHLY SHUCKED, PERFECTLY CHILLED,  
AND BEST ENJOYED WITH A VIEW OF THE WAVES.



## CHEF'S CHOICE

27

3x LOUËT-FEISSER OYSTER FLIGHT  
with Champagne granita and caviar



### SERVED WITH

LAURENT-PERRIER, LA CUVÉE BRUT <sup>125ML</sup> NV

## EXTRAS

FRESHLY SHUCKED X2 / X3  
IRISH ROCK OYSTERS 8 / 12

BLANC DE BLANC, WISTON ESTATE <sup>125ML</sup> 14.5

ROSÉ, WISTON ESTATE <sup>125ML</sup> 14.5

LAURENT-PERRIER, LA CUVÉE BRUT <sup>125ML</sup> 17.5

OYSTER LEAF MARTINI 12.5  
Oyster Leaf-Infused 58&Co Triple Distilled Vodka,  
Sea Purslane Cocchi Extra Dry

