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**3 Course Set Menu / 45 Per person**

**Starters**

Leek and Potato Velouté, Croutons & Parmigiano Reggiano Cream

(vegetarian and adaptable to suit vegans)

Beef Carpaccio, Shaved Pecorino Sardo, Crispy Kale & Pickled Mushrooms

Grilled Squid Tartar, Broad Beans, Parsley Puree, Lardo & Potato Tuile

***On the table:*** *Today Bread Sourdough & Homemade Butter to Share*

**Mains**

Garden Peas Risotto, Parmigiano Reggiano Foam and Pea Shoots Cress

(vegetarian and adaptable to suit vegans)

Poached Stone Bass, Charred Leek , Braised Pepper, Anchovies Foam

Seared Lamb Loin, Parsnip Variations, Burnt Onion, Wild Garlic & Red Wine

***On the table****: Selection of Side Dishes to Share*

**Dessert**

Olive Oil Cake, Rhubarb, Mascarpone and Goat Cheese Cream, Lavender

(vegetarian)

Valrhona Chocolate Ganache, Strawberries & Sweet Wine Sabayon

(vegetarian)

Selection of Cheeses by La Fromagerie, Red Onion Jam & Carasau Crisp Bread

A discretionary 12.5% service charge will be added to your bill, which goes directly to our team.

Here at Salut! we use wild game, therefore there is a possibility you may find the occasional pellet in your meal.

Allergen information is available on request.

All of our produce is locally sourced organic where possible.

Thank you.