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**5 Course Set Menu / 55 Per person**

**Amuse Bouche**

Chefs Choice Greeting From the Kitchen

(vegan)

**Starters**

Leek and Potato Velouté, Croutons & Parmigiano Reggiano Cream

(vegetarian and adaptable to suit vegans)

Seared Wild Pigeon Breast, Foie Gras Sauce, Jerusalem Artichoke & Red Onion Jam

Torched Asparagus, Whipped Salted Cod, Herbs Crumble & Bottarga

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

**Mains**

Garden Peas Risotto Peas, Parmigiano Reggiano Foam and Pea Shoots

(vegetarian and adaptable to suit vegans)

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

Seared Duck Breast, Creamy Pumpkin Polenta, Sautéed Kale, Puffed Spelt

& Black Trumpet Powder

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

**Dessert**

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

(vegetarian)

Tonka Bean Panna Cotta, Honeycomb, Blood Orange & Sorbet

(vegetarian)

Valrhona Chocolate Ganache, Strawberries & Sweet Wine Sabayon (vegetarian)

**Cheese**

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.