

: : Chefs' WHITES

AN EVENING WITH THE SALTHOUSE HARBOUR HEAD CHEF LUKE BAILEY

Thursday 1st February 2024
£45 per head

A selection of Salthouse small plates for the table

Smoked wagyu sausage served with piccalilli

Tempura halloumi served with tapenade yoghurt

Sundried tomato & rosemary focaccia

Followed by

Red mullet “escabeche” served with pickled rhubarb & bottarga

Moroccan glazed Gressingham duck breast served with cous cous, blood orange molasses, turnip & carrot

Limoncello, pistachio & olive oil cake with orange blossom honey & saffron zabaglione

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please ask your server for further information and inform us of any requirements. Thank you