

Sunday at salutē

Read the Papers, Relax, Let us do the hard work

Example Only
This Menu changes weekly

Starters

(V) Chefs Homemade Soup, Garlic Croutons
Fresh Breadbasket

Duck & Orange Parfait, Seasonal Chutney
Baby Leaf Salad, Toasted Bruschetta

(V) Funghi Aglio, Creamy Garlic Mushrooms
White Wine Cream Sauce, Garlic Bread (GF)

Pulled Pork Mini Sliders
BBQ Dip

Gamberoni Bruschetta, Garlic & Chilli Prawns
Toasted Bruschetta

(V) Grilled Goats Cheese
Caramelized Onion & Beetroot Tartlet, Rocket, Truffle Oil

Tuscan Pork Ribs, Braised Pork Ribs
Fennel Infused Barbeque Sauce

Fresh Salmon, Pea, Lemon & Thyme Fishcake
Zesty Lemon Crème Fraiche

Main Courses

All Roasts Served with Roast Potatoes, Seasonal Vegetables, Homemade Yorkshire Pudding & Pan Gravy

Our Sunday Lunch Duo:
Yorkshire Dales Roast Gammon & Roast Beef
Yorkshire Dales Topside of Beef
Yorkshire Dales Roast Gammon

Toad in The Hole
Swaledale Sausages, Mash Potato, Buttered Seasonal Greens, Giant Yorkshire Pudding, Pan Gravy

Homemade Fish Pie
Salmon, Haddock, Parmesan Mash, Seasonal Greens

Salmon Niçoise
Green Beans, Jersey Royals, Cherry Tomatoes, Olives, Lemon Vinaigrette

Tagliatelle Frutti de Mare
Calamari, Prawns, Mussels (no shells), Garlic, Lemon Zest & Hint of Chili

(V) Ricotta & Parmesan Ravioli
Spinach Cream Sauce

Picante Pizza
Cajun Chicken, Roasted Red Peppers, Minted Yoghurt

Penne Al Forno
Chicken, Ham, Pepperoni, Meatballs, Garlic Sausage, Salami, Mozzarella, Sauce Gratin

Desserts

White Chocolate & Raspberry Cheesecake

Treacle Tart, Rum & Raisin Ice Cream

Double Chocolate & Orange Brownie, Vanilla Pod Ice Cream

Sticky Toffee Pudding, Butterscotch Ice Cream

Lemon Citron Tart, Tangy Lemon Curd, Chantilly Cream



@saluteleeds

White Wine

| | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| Villa Rossi Rubicone Trebbiano Emilia-Romagna, Italy Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh. | £3.50 | £4.95 | £6.75 | £19.95 |
| Poggio Alto Pinot Grigio Veneto, Italy Fresh pear and almond notes infuse this delicately structured, stylish Pinot Grigio. Dry yet rounded, with a refreshing finish. | £3.75 | £5.50 | £7.50 | £21.95 |
| Terre del Noce Chardonnay Trentino-Alto Adige, Italy Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy-drinking. | £4.10 | £5.75 | £8.10 | £23.95 |
| Featherdrop Sauvignon Blanc Marlborough, New Zealand Lively aromas of gooseberry, passionfruit, grapefruit and crisp redcapsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish. | £4.50 | £6.50 | £8.95 | £25.95 |

Red Wine

| | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| Villa Rossi Rubicone Sangiovese Emilia-Romagna, Italy A smooth and easy drinking red wine with a delicate aroma and flavours of red fruits. | £3.50 | £4.95 | £6.75 | £19.95 |
| Angelo Nero d'Avola Sicily, Italy A ripe and exuberant red with an aroma and flavour reminiscent of plums and cherries, with a touch of Mediterranean herbs. | £3.75 | £5.50 | £7.50 | £21.95 |
| Terre del Noce Merlot Trentino-Alto Adige, Italy Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish. | £4.10 | £5.75 | £8.10 | £23.95 |

Sparkling Wine

| | 125ml | Bottle |
|---|-------|--------|
| Ca' del Console Prosecco Extra Dry Veneto, Italy | £5.50 | £25.95 |
| Viticoltori Acquesi Rosé Brut Piedmont, Italy | | £25.95 |
| Champagne Testulat Carte d'Or Brut Blanc de Noirs Champagne, France | | £45.00 |

Rose Wine

| | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| Nina Pinot Grigio Rosé Veneto, Italy With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing. | £3.75 | £5.50 | £7.50 | £21.95 |

SOFT DRINKS

| | |
|---------------------------------|-------|
| Sparkling Water 330ml | £2.45 |
| Still Water 330ml | £2.45 |
| Coca Cola 330ml | £3.15 |
| Diet Coke 330ml | £2.95 |
| J2O Orange & Passionfruit 275ml | £3.10 |
| J2O Apple & Raspberry 275ml | £3.10 |
| J2O Apple & Mango 275ml | £3.10 |
| Diet 7UP 330ml | £2.95 |
| Appletiser 275ml | £3.15 |
| Orange Fruit Shoot | £1.00 |
| Blackcurrant Fruit Shoot | £1.00 |

JUICES

| | Half | Pint |
|--------------------|-------|-------|
| Fresh Orange Juice | £2.50 | £3.50 |
| Fresh Apple Juice | £2.50 | £3.50 |

FEVER TREE RANGE (200ml)

| | Dash | Half | Pint |
|----------------------|-------|-------|-------|
| Lite Tonic | | | £2.30 |
| Elderflower Tonic | | | £2.60 |
| Ginger Ale | | | £2.60 |
| Pepsi Max | £0.85 | £1.70 | £3.30 |
| Diet Pepsi | £0.85 | £1.70 | £3.30 |
| Lemonade | £0.85 | £1.70 | £3.30 |
| Soda Water | | £0.50 | £1.00 |
| Blackcurrant Cordial | £0.25 | £0.50 | £1.00 |
| Lime Cordial | £0.25 | £0.50 | £1.00 |
| Orange Cordial | £0.25 | £0.50 | £1.00 |

BEER & CIDER

| | Half | Pint |
|--------------------------------|-------|-------|
| Fosters Extra Cold, 4% abv | £2.30 | £4.10 |
| San Miguel, 5% abv | £2.70 | £4.95 |
| Birra Moretti, 4.6% abv | £2.90 | £5.25 |
| East Coast I.P.A, 4% abv | £2.30 | £4.10 |
| Becks Blue, 330ml, 0.05% abv | | £3.95 |
| Aspall Cyder, 5.5% abv | £2.70 | £4.75 |
| Fruity Cider of the week 500ml | | £4.95 |

Cocktails @ Salute

Gin Garden £8.00

Gordon's Gin, Fresh Lemon, Elderflower Cordial, Fresh Mint, Apple Juice, Soda

Peach Bellini £7.50

Prosecco, Peach Puree, Fresh Peach

Salted Caramel Espresso Martini £8.00

Smirnoff Vodka, Kahlua, Salted Caramel Syrup, Freshly Ground Espresso

Raspberry Cosmopolitan £7.50

Smirnoff Vodka, Raspberry Puree, Fresh Lemon, Honey Syrup

Margarita £7.50

Tequila Blanco, Fresh Lime

Mojito £7.50

Bacardi, Fresh Mint, Soda, Fresh Lime

Mocktails @ Salute

Virgin Garden £5.50

Fresh Lemon, Elderflower Cordial, Fresh Mint, Apple Juice, Soda

Peach Lemonade £5.00

Peach Puree, Fresh Peach, Fresh Lemon, Soda

Honey Bee Martini £5.00

Honey Syrup, Fresh Lime, Raspberry Puree