superscript

Salumi

Plymouth

Chantel and Dave Jenkins run Salumi – a lovely restaurant on Millbay Road in Plymouth. Started 7 years ago, the couple have continued to adapt and change in the light of the many challenges facing hospitality businesses in the UK.

Dave, Plymouth born and bred met Chantel (an Australian) and they decided to bring modern British cuisine with far flung twists from Asia and Australia to the waterfront city. During Covid they re-set their vision and expanded their premises with a vamped up garden and fire kitchen that has been able to capitalise on the increasing desire for al fresco dining post lockdown. Chantel believes Plymouth to be a fantastic place to start a business, and particularly an eatery, she explains "There is a huge opportunity to do good food here, we have amazing things on our doorstep- it is such a great part of the world, between the moors, the sea, the Tamar Valley. It means we have access to the best the South West has to offer. I feel super lucky to have such access to local and quality produce which is key for us." Chantel is not surprised that Plymouth is an entrepreneurial location. She believes that the Business Improvement District (Plymouth Waterfront BID) has a key part to play in that, describing them as "hugely supportive and approachable." She also has big hopes for the city - "There is a lovely camaraderie between the local businesses, we have got our own beer now which we have brewed in a local brewery. Businesses work with each other which means we forge long and productive relationships which helps our businesses to grow."

As a Hospitality business she hopes to see more Government support – a break in VAT or a reduction would help she believes and says the sector is underrepresented by Government – so to support them, more longer term thinking and representation would really help

Address: 18 Millbay Road, Plymouth PL1 3PE

Website: www.eatsalumi.co.uk

Email: hello@eatsalumi.co.uk

Socials: Facebook & Instagram @eatsalumi