

THE SOLAYA FEAST

£95 per person

SMALL PLATES

SOLAYA FOCACCIA (VG)
Olive Oil & Aged Balsamic

GRILLED PEPPERS (VG)
*Crispy Capers, Smoked Olive Oil,
Paprika*

BLUE FIN TUNA CARPACCIO
*Red Onion, Chilli & Mango
Vinaigrette*

SCALLOP CRUDO
Sauce Vierge

STEAK TARTARE
*Bois Boudrin, Confit Egg Yolk,
Sourdough*

MAIN PLATES

BOUILLABAISSÉ
*Langoustine Bisque, Red Snapper, Mussels, King Prawns, Saffron
Potatoes, Pickled Fennel, Rouille*

CÔTE DE BOEUF
700g on the bone | Demi-glace

GNOCCHI ALLA SORRENTINA (V)
Roasted Cherry Tomatoes, Lemon Ricotta, Basil

SIDES

POMME FRITES (VG)
Rosemary Salt

MIXED LEAF SALAD (VG)
Pickled Fennel, Dill

BBQ STEM BROCCOLI (VG)
Vinaigrette & Chilli

DESSERTS

APPLE TARTE FINE (V)
Vanilla Ice Cream

CRÈME BRÛLÉE (V)

(V) Vegetarian (VG) Vegan. If you have any food allergies or intolerances, please speak to your server before ordering. Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 15% service charge will be added to your bill. Price include VAT.



SOLAYA