

# THE SOLAYA EXPERIENCE

£75 per person (for four guests, to share)

*A curated journey through the flavours of Solaya, designed for convivial dining.  
Available for groups of four. Pre-order recommended.*

## SMALL PLATES

MARINATED BEETROOT

*Hazelnuts, Burnt Rainbow Chard*

BLUE FIN TUNA CARPACCIO

*Red Onion, Chilli & Mango Vinaigrette*

STEAK TARTARE

*Bois Boudrin, Confit Egg Yolk, Sourdough*

## MAIN PLATES

GRILLED WHOLE SEABASS

*Smoked Olive Oil, Burnt Lemon*

WHOLE CHICKEN BOURGUIGNON

*Pearl Onions, Smoked Pancetta & Shimeji Mushrooms*

BBQ SPICED CAULIFLOWER (VG)

*Ajo Blanco, Almond Gremolata, Grapes*

## SIDES

POMME FRITES (VG)

*Rosemary Salt*

MIXED LEAF SALAD (VG)

*Pickled Fennel, Dill*

## 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