

SOLAYA

SMALL PLATES

SOLAYA FOCACCIA (VG).....	6
<i>Olive Oil & Aged Balsamic</i>	
BLUE FIN TUNA CARPACCIO	17
<i>Red Onion, Chilli & Mango Vinaigrette</i>	
SMOKED MACKEREL	16
<i>Cranberry Sauce, Blood Orange, Watercress</i>	
SICILIAN RED PRAWN CRUDO	22
<i>Pomegranate, Ginger Oil, Basil</i>	

ROAST TURKEY CARPACCIO.....	15
<i>Lemon & Mustard Sauce, Wild Rocket, 36 Month Aged Parmesan</i>	
STEAK TARTARE.....	17
<i>Bois Boudrin, Confit Egg Yolk, Sourdough</i>	
GRILLED PEPPERS (VG)	9
<i>Chestnut, Smoked Olive Oil, Paprika</i>	
SMOKED CHEESE CROQUETTES (V)	10
<i>Saffron Aioli, Pecorino Romano</i>	

MAIN PLATES

BBQ COD	28
<i>Bilbaína Sauce, Buttered Greens</i>	
LOBSTER PACCHERI.....	35
<i>Lobster Bisque, Stracciatella, Kaffir Lime</i>	
CONFIT DUCK LEG	28
<i>Candied Orange, Green Peppercorn Sauce</i>	
VENISON FILLET	38
<i>Celeriac Puree, Blackberries, Port Reduction</i>	
GRILLED SIRLOIN	36
<i>Sauce au Poivre</i>	
WILD MUSHROOM RISOTTO (V).....	34
<i>36 Month Aged Parmesan, Barolo Sauce, Perigord Truffle</i>	

TO SHARE

GRILLED WHOLE SEABASS.....	48
<i>Smoked Olive Oil, Burnt Lemon</i>	
BOUILLABAISSE.....	64
<i>Red Mullet, Scottish Mussels, King Prawns, Rouille</i>	
CÔTE DE BOEUF BOURGUIGNON 800G	98
<i>Roscoff onion, Smoked Pancetta, Shimeji Mushroom</i>	

SIDES

POMME FRITES (VG).....	6
<i>Rosemary Salt</i>	
HONEY GLAZED BABY CARROTS (V)	8
<i>Tarragon & Chervil</i>	
BBQ STEM BROCCOLI (VG)	7
<i>Vinaigrette & Red Chilli</i>	
DUCK FAT POTATOES	8
<i>Smoked Salt</i>	
MIXED LEAF SALAD (VG).....	6
<i>Pickled Fennel, Dill</i>	

(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. Prices include VAT.