

# SOLAYA

## SMALL PLATES

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

STEAK TARTARE.....	17
<i>Bois Boudrin, Confit Egg Yolk, Sourdough</i>	
GRILLED PEPPERS (VG) .....	9
<i>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 &amp; Chervil</i>	
BBQ STEM BROCCOLI (VG) .....	7
<i>Vinaigrette &amp; 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.