

SOLAYA

SMALL PLATES	SOLAYA FOCACCIA (VG).....	6	STEAK TARTARE.....	17
	Olive Oil & Aged Balsamic		Bois Boudrin, Confit Egg Yolk, Sourdough	
	BLUE FIN TUNA CARPACCIO	17	GRILLED PEPPERS (VG).....	9
	<i>Red Onion, Chilli & Mango Vinaigrette</i>		Smoked Olive Oil, Paprika	
	SMOKED MACKEREL	16	SMOKED CHEESE CROQUETTES (V)	10
	<i>Cranberry Sauce, Blood Orange, Watercress</i>		<i>Saffron Aioli, Pecorino Romano</i>	
MAIN PLATES	SICILIAN RED PRAWN CRUDO.....	22		
	<i>Pomegranate, Ginger Oil, Basil</i>			
	BBQ COD	28		
	<i>Bilbaína Sauce, Buttered Greens</i>			
	LOBSTER PACCHERI.....	35		
	<i>Lobster Bisque, Stracciatella, Kaffir Lime</i>			
TO SHARE	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>			
SIDES	WILD MUSHROOM RISOTTO (V).....	34		
	<i>36 Month Aged Parmesan, Barolo Sauce, Perigord Truffle</i>			
	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>			
	POMME FRITES (VG).....	6	DUCK FAT POTATOES	8
	<i>Rosemary Salt</i>		<i>Smoked Salt</i>	
	HONEY GLAZED BABY CARROTS (V).....	8	MIXED LEAF SALAD (VG).....	6
	<i>Tarragon & Chervil</i>		<i>Pickled Fennel, Dill</i>	
	BBQ STEM BROCCOLI (VG)	7		
	<i>Vinaigrette & Red Chilli</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.