

A TASTE OF SOLAYA

£35 per person

PLATES

MACKEREL

Cranberry Sauce, Blood Orange, Watercress

STEAK TARTARE

Bois Boudrin, Confit Egg Yolk, Sourdough

GRILLED PEPPERS (VG)

Smoked Olive Oil, Paprika

SMALL PLATES

MAIN PLATES

BBQ COD

Bilbaína Sauce, Buttered Greens

CONFIT DUCK LEG

Candied Orange & Green Peppercorn Sauce

WILD MUSHROOMS RISOTTO (V)

36 Month Aged Parmesan, Barolo Sauce, Perigord Truffle

DESSERTS

70% DARK CHOCOLATE SORBET (VG)

Salted Choco Nibs, Extra Virgin Olive Oil

CRÈME BRÛLÉE (V)

Armagnac Prunes

(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