

THE SOLAYA EXPERIENCE

£75 per person

SMALL PLATES

SOLAYA FOCACCIA (VG)

Olive Oil & Aged Balsamic

SMOKED CHEESE CROQUETTES (V)

Saffron Aioli, Pecorino Romano

BLUE FIN TUNA CARPACCIO

Red Onion, Chilli & Mango Vinaigrette

STEAK TARTARE

Bois Boudrin, Confit Egg Yolk, Sourdough

MAIN PLATES

WILD MUSHROOM RISOTTO (V)

36th Month Aged Parmesan, Barolo Sauce, Périgord Truffle

GRILLED SIRLOIN

Sauce au Poivre

GRILLED WHOLE SEABASS

Smoked Olive Oil, Burnt Lemon

SIDES

POMME FRITES (VG)

Rosemary Salt

BBQ STEM BROCCOLI (VG)

Vinaigrette, Red Chilli

MIXED LEAF SALAD (VG)

Pickled Fennel, Dill

DESSERTS

APPLE TARTE FINE (V)

Vanilla Ice Cream

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