

THE SOLAYA FEAST

£95 per person

SMALL PLATES

SOLAYA FOCACCIA (VG)
Olive Oil & Aged Balsamic

GRILLED PEPPERS (VG)
Smoked Olive Oil, Paprika

SMOKED CHEESE
CROQUETTES (V)
Saffron Aioli, Pecorino Romano

SICILIAN RED PRAWN
CRUDO
Pomegranate, Ginger Oil, Basil

STEAK TARTARE
*Bois Boudrin, Confit Egg Yolk,
Sourdough*

MAIN PLATES

WILD MUSHROOM RISOTTO (V)
36th Month Aged Parmesan, Barolo Sauce, Périgord Truffle

LOBSTER PACCHERI
Lobster Bisque, Stracciatella, Kaffir Lime

GRILLED WHOLE SEABASS
Smoked Olive Oil, Burnt Lemon

CÔTE DE BOEUF BOURGUIGNON
800g | Roscoff Onions, Smoked Pancetta, Shimeji Mushrooms

SIDES

POMME FRITES (VG)
Rosemary Salt

MIXED LEAF SALAD (VG)
Pickled Fennel, Dill

BBQ STEM BROCCOLI (VG)
Vinaigrette & Chilli

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