

SOLAYA

SMALL PLATES

SOLAYA FOCACCIA (VG).....	6	PROSCIUTTO SAN DANIELE	14
Olive Oil & Aged Balsamic		18-Month Cure	
BLUE FIN TUNA CARPACCIO	17	STEAK TARTARE.....	17
Red Onion, Chilli & Mango Vinaigrette		Bois Boudrin, Confit Egg Yolk, Sourdough	
SMOKED MACKEREL	16	GRILLED PEPPERS (VG)	9
Cranberry Sauce, Blood Orange, Watercress		Smoked Olive Oil, Paprika	
SICILIAN RED PRAWN CRUDO	22	SMOKED CHEESE CROQUETTES (V)	10
Pomegranate, Ginger Oil, Basil		Saffron Aioli, Pecorino Romano	

MAIN PLATES

BBQ COD	28
Bilbaína Sauce, Buttered Greens	
LOBSTER PACCHERI.....	35
Lobster Bisque, Stracciatella, Kaffir Lime	
CONFIT DUCK LEG	28
Candied Orange, Green Peppercorn Sauce	
VENISON FILLET	38
Celeriac Puree, Blackberries, Port Reduction	
GRILLED SIRLOIN	36
Sauce au Poivre	
WILD MUSHROOM RISOTTO (V).....	34
36 Month Aged Parmesan, Barolo Sauce, Perigord Truffle	

TO SHARE

GRILLED WHOLE SEABASS.....	48
Smoked Olive Oil, Burnt Lemon	
BOUILLABAISSE.....	64
Red Mullet, Scottish Mussels, King Prawns, Rouille	
CÔTE DE BOEUF BOURGUIGNON 800G	98
Roscoff onion, Smoked Pancetta, Shimeji Mushroom	

SIDES

POMME FRITES (VG).....	6	DUCK FAT POTATOES	8
Rosemary Salt		Smoked Salt	
HONEY GLAZED BABY CARROTS (V)	8	MIXED LEAF SALAD (VG).....	6
Tarragon & Chervil		Pickled Fennel, Dill	
BBQ STEM BROCCOLI (VG)	7		
Vinaigrette & Red Chilli			

(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.