

# SOLAYA

SMALL PLATES	SOLAYA FOCACCIA (VG).....6 <i>Olive Oil &amp; Aged Balsamic</i>	PROSCIUTTO SAN DANIELE .....14 <i>18-Month Cure</i>
	BLUE FIN TUNA CARPACCIO .....17 <i>Red Onion, Chilli &amp; Mango Vinaigrette</i>	STEAK TARTARE.....17 <i>Bois Boudrin, Confit Egg Yolk, Sourdough</i>
	SMOKED MACKEREL .....16 <i>Cranberry Sauce, Blood Orange, Watercress</i>	GRILLED PEPPERS (VG) .....9 <i>Smoked Olive Oil, Paprika</i>
	SICILIAN RED PRAWN CRUDO .....22 <i>Pomegranate, Ginger Oil, Basil</i>	SMOKED CHEESE CROQUETTES (V) .....10 <i>Saffron Aioli, Pecorino Romano</i>
MAIN PLATES	BBQ COD .....28 <i>Bilbaína Sauce, Buttered Greens</i>	
	LOBSTER PACCHERI.....35 <i>Lobster Bisque, Stracciatella, Kaffir Lime</i>	
	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>	
	WILD MUSHROOM RISOTTO (V).....34 <i>36 Month Aged Parmesan, Barolo Sauce, Perigord Truffle</i>	
TO SHARE	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>	
SIDES	POMME FRITES (VG).....6 <i>Rosemary Salt</i>	DUCK FAT POTATOES .....8 <i>Smoked Salt</i>
	HONEY GLAZED BABY CARROTS (V).....8 <i>Tarragon &amp; Chervil</i>	MIXED LEAF SALAD (VG).....6 <i>Pickled Fennel, Dill</i>
	BBQ STEM BROCCOLI (VG) .....7 <i>Vinaigrette &amp; 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.