



SOLAYA

THE SOLAYA EXPERIENCE

£70 per person

Our menu is designed to be shared

SOLAYA FOCACCIA (VG)

Extra Virgin Olive Oil & Aged Balsamic

BLUEFIN TUNA CARPACCIO

Red Onion, Chilli, Mango Vinaigrette

BEEF FILLET TARTARE

*Bois Boudrin, Confit Egg Yolk,
Sourdough*

CHEESE CROQUETTES (V)

Saffron Aioli, Pecorino Romano, Cornichons

FLAME-GRILLED PEPPERS (VG)

Lilliput Capers, Smoked Paprika, Garlic

WHOLE FLAME-GRILLED CORNISH SEABASS

Smoked Extra Virgin Olive Oil

CÔTE DE BOEUF 1KG

Pearl Onions, Alsace Bacon, Paris Brown, Red Wine Jus

36 MONTH AGED PARMESAN RISOTTO

Asparagus, Wild Garlic

POMME FRITES (VG)

Rosemary Salt

MIXED LEAF SALAD (VG)

Pickled Fennel, Dill

HERITAGE TOMATOES(VG)

Pickled Onions & Lemon

APPLE TARTE FINE

Salted Caramel, Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE

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.