

SOLAYA

A menu designed for sharing, celebrating seasonal ingredients
and the pleasure of dining together

SOLAYA FOCACCIA (VG)..... 7 <i>Extra Virgin Olive Oil & Aged Balsamic</i>	BEEF FILLET TARTARE..... 17 <i>Bois Boudrin, Confit Egg Yolk, Sourdough</i>
ASPARAGUS..... 14 <i>Scottish Mussels, Wild Garlic, Bottarga</i>	SAN DANIELE PROSCIUTTO 14 <i>18 Month Cured, Smoked Extra Virgin Olive Oil</i>
KING PRAWNS.....20 <i>Extra Virgin Olive Oil, Amalfi Lemon</i>	BARBECUED LAMB SKEWER..... 14 <i>Yogurt, Black Garlic, Mint</i>
CURED CHALK STREAM TROUT..... 14 <i>Citrus, Raspberry, Radish</i>	FLAME-GRILLED PEPPERS (VG).....9 <i>Lilliput Capers, Smoked Paprika, Garlic</i>
MARINATED SCALLOPS..... 16 <i>Sauce Vierge, Basil</i>	BURRATA (V) 14 <i>Datterino Tomatoes, Basil, Black Lime</i>
BLUEFIN TUNA CARPACCIO 16 <i>Red Onion, Chilli, Mango Vinaigrette</i>	CHEESE CROQUETTES (V) 10 <i>Saffron Aioli, Pecorino Romano, Cornichons</i>
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GRILLED CORNISH COD 28 <i>Romesco, Almond Gremolata</i>	
LOBSTER CALAMARATA PASTA36 <i>Bisque, Kaffir Lime</i>	
ROASTED OCTOPUS MIN. TWO PEOPLE..... 48 <i>Kalamata Tapenade, Roasted Tomato, Wild Herb Emulsion</i>	
WHOLE FLAME-GRILLED CORNISH SEABASS MIN. TWO PEOPLE 48 <i>Smoked Extra Virgin Olive Oil</i>	
DUCK LEG CONFIT 28 <i>Candied Orange, Green Peppercorn</i>	
ROASTED POUSSIN 31 <i>Swiss Chard, Anchovies & Lemon Herb Dressing</i>	
AGED GRILLED SIRLOIN 38 <i>Sauce au Poivre</i>	
CÔTE DE BOEUF 1KG MIN. TWO PEOPLE 105 <i>Pearl Onions, Alsace Bacon, Paris Brown, Red Wine Jus</i>	
36 MONTH AGED PARMESAN RISOTTO26 <i>Asparagus, Wild Garlic</i>	
SPICED CAULIFLOWER (VG)24 <i>Pickled Grape, Smoked Almonds, Salsa Verde</i>	
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POMME FRITES (VG).....6 <i>Rosemary Salt</i>	RATTE POTATOES (VG)..... 7 <i>Salsa Verde</i>
MIXED LEAF SALAD (VG).....6 <i>Pickled Fennel, Dill</i>	SWISS CHARD (VG)7 <i>Chilli & Lemon Butter</i>
HERITAGE TOMATOES (VG).....8 <i>Pickled Onions, Lemon</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.