



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

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WHOLE FLAME-GRILLED CORNISH SEABASS

Smoked Extra Virgin Olive Oil

CÔTE DE BOEUF 1KG

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

LEMON RISOTTO (V)

36 Month Aged Parmesan, Green Asparagus

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POMME FRITES (VG)

Rosemary Salt

APPLE TARTE FINE

Salted Caramel, Vanilla Ice Cream

MIXED LEAF SALAD (VG)

Pickled Fennel, Dill

VANILLA CRÈME BRÛLÉE

Armagnac Prunes

HERITAGE TOMATOES(VG)

Pickled Onions & Lemon

(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.