

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>	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>	CHARRED BEETROOT (V)..... 14 <i>Blackberry Ketchup, Smoked Goat Cheese, Pistachios</i>
BLUEFIN TUNA CARPACCIO 16 <i>Red Onion, Chilli, Mango Vinaigrette</i>	BURRATA (V) 14 <i>Datterino Tomatoes, Nectarine, Basil</i>
BEEF FILLET TARTARE..... 17 <i>Bois Boudrin, Confit Egg Yolk, Sourdough</i>	CHEESE CROQUETTES (V) 10 <i>Saffron Aioli, Pecorino Romano, Cornichons</i>

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GRILLED MONKFISH 31 <i>Champagne Sauce, Mussels, Preserved Lemon</i>	
LOBSTER CALAMARATA PASTA36 <i>Bisque, Kaffir Lime</i>	
ROASTED OCTOPUS 350G 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 30 <i>Cherries, Port Reduction, 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 RISOTTO (V).....26 <i>Lemon, Courgette</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>	GREEN BEANS (V)..... 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.