



SOLAYA

THE SOLAYA EXPERIENCE

£85 per person

Our menu is designed to be shared

SOLAYA FOCACCIA (VG)

Extra Virgin Olive Oil, Aged Balsamic

SICILIAN RED PRAWN CRUDO

*Pink Grapefruit, Wild Fennel, Roast Prawn
Head Oil*

OX CHEEK CROQUETTES

Black Truffle Aioli, Aged Parmesan

BEEF FILLET TARTARE

Confit Egg Yolk, Bois Boudrin, Croûtes

FLAME-GRILLED PEPPERS (VG)

Lilliput Capers, Smoked Paprika, Garlic

WHOLE FLAME-GRILLED CORNISH SEABASS

Caramelised Lemon, Smoked Extra Virgin Olive Oil

CÔTE DE BOEUF 1kg

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

FUSILLONI PASTA (V)

Delica Squash, Sage, Pecorino Romano

POMMES FRITES (VG)

Rosemary Salt

MIXED LEAF SALAD (VG)

Pickled Fennel, Fresh Herbs

STEM BROCCOLI (VG)

Lemon, Garlic, Chilli

APPLE TARTE FINE

Vanilla Ice Cream

CRÈME BRÛLÉE

Poached Figs

(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.