

SOLAYA

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

SOLAYA FOCACCIA (VG)..... 8	BARBECUED LAMB SKEWER..... 14
<i>Extra Virgin Olive Oil, Aged Balsamic</i>	<i>Heritage Carrots, Black Garlic, Dill</i>
SICILIAN RED PRAWN CRUDO..... 23	OX CHEEK CROQUETTES..... 10
<i>Pink Grapefruit, Wild Fennel, Roast Prawn Head Oil</i>	<i>Black Truffle Aioli, Aged Parmesan</i>
CHARRED MACKEREL..... 16	CHARRED HERITAGE BEETROOT (V)..... 14
<i>Ajo Blanco, Apple, Cucumber, Grapes</i>	<i>Blackberry Ketchup, Smoked Goat's Cheese, Pistachios</i>
BLUEFIN TUNA CARPACCIO..... 17	BURRATA (V)..... 14
<i>Chilli, Red Onion, Calamansi</i>	<i>Peperonata, Taggiasca Olives, Basil</i>
BEEF FILLET TARTARE..... 17	FLAME-GRILLED PEPPERS (VG)..... 10
<i>Confit Egg Yolk, Bois Boudrin, Croûtes</i>	<i>Lilliput Capers, Smoked Paprika, Garlic</i>
DUCK & FOIE GRAS TERRINE..... 25	
<i>Fennel, Plum Ketchup, Grilled Sourdough</i>	

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GRILLED MONKFISH..... 34	
<i>Mussels, Preserved Lemon, Lobster Sauce</i>	
CORNISH CRAB RISOTTO..... 35	
<i>Crab Bisque, Chilli, Kaffir Lime</i>	
ROASTED OCTOPUS 350g..... 48	
<i>Pimentón, Amalfi Lemon, Sauce Vierge</i>	
WHOLE FLAME-GRILLED CORNISH SEABASS MIN. TWO PEOPLE..... 48	
<i>Caramelised Lemon, Smoked Extra Virgin Olive Oil</i>	
DUCK LEG CONFIT..... 32	
<i>Merguez Sausage, Puy Lentils, Green Peppercorn</i>	
HIGHLAND VENISON FILLET..... 42	
<i>Wild Mushrooms, Jerusalem Artichoke, Périgord Black Truffle</i>	
AGED GRILLED SIRLOIN..... 38	
<i>Sauce au Poivre</i>	
CÔTE DE BOEUF 1kg MIN. TWO PEOPLE..... 110	
<i>Pearl Onion, Alsace Bacon, Paris Brown, Red Wine Jus</i>	
FUSILLONI PASTA (V)..... 25	
<i>Delica Squash, Sage, Pecorino Romano</i>	
ROASTED CAULIFLOWER (VG)..... 24	
<i>Romesco, Smoked Almonds, Salsa Verde</i>	

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POMMES FRITES (VG)..... 6	BABY POTATOES (V)..... 7
<i>Rosemary Salt</i>	<i>Lemon, Oregano</i>
MIXED LEAF SALAD (VG)..... 6	STEM BROCCOLI (VG)..... 7
<i>Pickled Fennel, Fresh Herbs</i>	<i>Lemon, Garlic, Chilli</i>
HEIRLOOM BLACK WINTER TOMATOES (VG)..... 8	
<i>Pickled Onions, Lemon Vinaigrette</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.