

A close-up photograph of a large, multi-layered flower, possibly a dahlia, with numerous petals in shades of pink and white. The flower is centered in the frame against a plain white background. Overlaid on the flower is the word "SILVA" in a large, black, serif typeface. The letter 'i' is lowercase and has a red dot, while the other letters are uppercase. The text is positioned horizontally across the middle of the flower.

SILVA

We're excited to introduce SiLVA, a lively day-to-night restaurant on Bruton Place. With a Mediterranean-inspired menu that evolves throughout the day, SiLVA offers an exceptional dining experience for every occasion.

Whether you're after an energising breakfast, a sophisticated lunch, or an intimate dinner, we can offer refined hospitality in a beautifully crafted space.

Our bar, open from 5 pm to midnight, is perfect for post-work drinks or celebrations.

We look forward to welcoming you!

Warm regards,
SiLVA Team





OPENING TIMES

BREAKFAST

Tuesday- Friday 9am-10:45 am



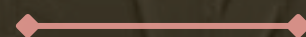
LUNCH

Tuesday - Friday 12pm-3:45pm



BRUNCH

Saturday - Sunday 11 am-3:45 pm



DINNER

Tuesday - Saturday 6pm-9:45 pm

For Monday enquiries, please email

GROUND FLOOR



Available for private hire
*prices on request

UP TO 30 GUESTS SEATED
or
UP TO 50 GUESTS FOR STANDING RECEPTION

FIRST FLOOR



Available for full or semi-private hire

UP TO 38 GUESTS SEATED

or

UP TO 50 GUESTS FOR STANDING RECEPTION

*prices on request

THE GARDEN

UP TO 14 GUESTS SEATED

or

UP TO 25 GUESTS FOR STANDING RECEPTION

*prices on request





LOUNGE BAR

UP TO 8 GUESTS SEATED

or

UP TO 20 GUESTS FOR STANDING RECEPTION



Available for private hire
**prices on request*

FREZIA BREAKFAST MENU

£25 per person

Tea or coffee

Choice of one per person

Juices

(orange or apple or grapefruit)



Selection of pastries



Acai Bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries &
granola (Vg)*

* - Gluten Free

Vg - Vegan

DAISY BREAKFAST MENU

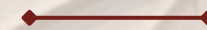
£35 per person

Tea or coffee

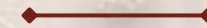
Choice of one per person

Juices

(orange or apple or grapefruit)



Selection of pastries



Acai Bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries &
granola (Vg)*



Scrambled eggs on sourdough toast

* - Gluten Free

Vg - Vegan

LILY MENU

£80 per person

Sourdough & honey & olive oil butter for the table

STARTERS

Choice of one per person

Crispy fried egg, girolles, parmesan sauce

Add truffle (£9 supplement)

Wild seabass crudo, jalapeno, yuzu & ginger dressing

Stracciatella, caramelised flat peach & hazelnuts*

MAINS

Choice of one per person

Corn-fed chicken supreme with truffle, coco beans, red wine jus*

Salmon fillet, courgette, olives and cherry tomatoes*

Wild garlic risotto, asparagus & morels*

Add truffle (£7 supplement)

SELECTION OF SIDES

For table to share

Tenderstem broccoli

Rosemary roast potatoes

Autumn leaf salad

DESSERTS

Choice of one per person

Manuela's cheesecake

Chocolate pave with coffee ice cream

* - Gluten Free

Vg - Vegan

DAHLIA MENU

£90 per person

Sourdough & honey & olive oil butter for the table

STARTERS

Choice of one per person

Scottish beef tartare, potato waffle, cured egg yolk

Salmon tartare, avocado, puffed rice, ponzu

Charred asparagus, pistachio salsa verde (Vg)*

MAINS

Choice of one per person

Lamb cutlets, courgette & marjoram jus*

Wild seabass all'acqua pazza, courgettes & green olives*

BBQ cauliflower, piquillo peppers, caponata (Vg)*

SELECTION OF SIDES

For table to share

Tenderstem broccoli

Rosemary roast potatoes

Autumn leaf salad

DESSERTS

Choice of one per person

Manuela's cheesecake

Roast pineapple with rum, coconut (Vg)

* - Gluten Free

Vg - Vegan

TULIP MENU

£115 per person

Sourdough & honey & olive oil butter for the table

STARTERS

Choice of one per person

Steak tartare, potato waffle, cured egg yolk, truffle

Crab raviolo, langoustine bisque, oscietra caviar

Charred asparagus, pistachio salsa verde, truffle*

MAINS

Choice of one per person

Steamed halibut, broccoli purée, sauce vierge, monk's beard*

Duck breast, celeriac, purée, roast beetroot, hibiscus and blackcurrant jus

Miso glazed aubergine (Vg)*

Beef Wellington

(minimum of 6 people)

SELECTION OF SIDES

For table to share

Tenderstem broccoli

Rosemary roast potatoes

Autumn leaf salad

DESSERTS

Choice of one per person

Manuela's cheesecake

Fruit tart

* - Gluten Free

Vg - Vegan

LUNCH MENU

£40 per person for 2 courses

£50 per person for 3 courses

Sourdough & honey & olive oil butter for the table

STARTERS

Choice of one per person

Heritage tomatoes, black olive crumble, basil

Salmon tartare, avocado, puffed rice, ponzu

Green Goddess salad, avocado, apple & creamy herb dressing (Vg)*

MAINS

Choice of one per person

Corn-fed chicken supreme, coco beans, red wine jus*

Seabass fillet all'acqua pazza, courgettes & green olives*

Roast cauliflower, piquillo peppers, caponata (Vg)*

SELECTION OF SIDES

For table to share

Tenderstem broccoli

Rosemary roast potatoes

Autumn leaf salad

DESSERTS

Choice of one per person

Manuela's cheesecake

Roast pineapple with rum, coconut sorbet (Vg)*

* - Gluten Free

Vg - Vegan

CANAPÉS MENU

£4 each

MEAT

Beef tartare, parmesan, crispy bread
Buttermilk fried chicken, sriracha & lime mayo
Smoked duck, celeriac, truffle*
Braised beef rib croquettes, pickled walnut ketchup
Parma ham, melon, basil*

FISH

Bluefin tuna tartare, wasabi and yuzu dressing, furikake
Cured salmon, blinis, caviar
Cornish crab, green goodness dressing, pickled apple, baguette crouton
Scottish lobster roll, lobster & lemongrass mayo
Thai fishcakes, sweet chilli dip

VEGETARIAN

Burrata mousse, tomato and basil, crispy bread
Carrot, sunflower seeds, ginger & caraway dressing (Vg)*
Gougères with truffle mornay sauce
Potato balls, herb dressing
Lebanese dates, blue cheese, pistachio*

SWEET

Whipped cheesecake, yuzu gel, granola
Chocolate pave
Whisky Chantilly, raspberries, pistachio
Fruit skewers (Vg)*
Passionfruit curd, mango & pineapple*

* - Gluten Free

Vg - Vegan

BOWL MENU

£9 each

MEAT

Duck breast, coco beans*

BBQ & glazed chicken thighs, coconut jasmine rice

Beef fillet, truffle mash, bearnaise*

Roast lamb rump, black olive molasses, baby gem*

FISH

Grilled tiger prawn, mango salsa, aioli*

Salmon, leek, seaweed sauce*

Tuna poke bowl

Miso baked cod, daikon salad

VEGETARIAN

Stracciatella, figs, balsamic dressing*

Quinoa, avocado, pomegranate, citrus dressing (Vg)*

Truffle rigatoni

Mushroom risotto*

SWEET

Meli-melo of red berries, champagne sabayon*

Chocolate mousse, coco nibs*

Tiramisu

Fruit bowl (Vg)*

* - Gluten Free

Vg - Vegan



FURTHER INFORMATION

CAPACITY

The restaurant is available for full or partial hire with various spaces according to your needs.

Ground Floor can seat 30 guests across the room and accommodate up to 50 guests for standing drinks and/or canapé receptions.

First Floor can seat 38 guests across the room and accommodate up to 50 guests for standing drinks and/or canapé receptions.

Garden can seat 14 guests across the room and accommodate up to 25 guests for standing drinks and/or canapé receptions.

Lounge Bar can seat 8 guests across the room and accommodate up to 20 guests for standing drinks and/or canapé receptions.

SET UP ACCESS

Breakfast - 8:30 am, 9 am guests arrival and 11 am departure;

Lunch - 11.30 am, 12 pm guests arrival and 4:30 pm departure;

Dinner - 5:30 pm, 6 pm guests arrival and 11:30 pm departure.

MENUS / PLACE CARDS

Complimentary menus can be printed and dedicated with a logo and/or title upon request. Complimentary place cards are available upon request.

AUDIO & VISUALS

Restaurant background music will play;

The restaurant provides a designated space for a screen and projector, as well as a whiteboard, which will incur an additional charge.

FLOWERS

Restaurant seasonal flowers will be placed on the table. On request, we can provide our guests with a brochure from our supplier and can place larger flower arrangements for an additional cost. You are welcome to use your supplier if needed.

PRE-ORDERS

To ensure the best dining experience, we kindly ask our guests to pre-order their menu selections one week in advance as some menus require longer preparation time. Other menus are available with a shorter lead time—please inquire for details when making your reservation.

**WE LOOK FORWARD TO MEETING
YOU AND SHARING THE
SILVA EXPERIENCE!**

ADA KANIAVAITE

Events Manager

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