

SOLAYA

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

SOLAYA FOCACCIA (VG)..... 7	SAN DANIELE PROSCIUTTO 14
Extra Virgin Olive Oil & Aged Balsamic	18 Month Cured, Smoked Extra Virgin Olive Oil
KING PRAWNS.....20	BARBECUED LAMB SKEWER..... 14
Extra Virgin Olive Oil, Amalfi Lemon	Yogurt, Black Garlic, Mint
CURED CHALK STREAM TROUT..... 14	FLAME-GRILLED PEPPERS (VG)..... 9
Citrus, Raspberry, Radish	Lilliput Capers, Smoked Paprika, Garlic
MARINATED SCALLOPS..... 16	CHARRED BEETROOT (V)..... 14
Sauce Vierge, Basil	Blackberry Ketchup, Smoked Goat Cheese, Pistachios
BLUEFIN TUNA CARPACCIO 16	BURRATA (V) 14
Red Onion, Chilli, Mango Vinaigrette	Datterino Tomatoes, Nectarine, Basil
BEEF FILLET TARTARE 17	CHEESE CROQUETTES (V) 10
Bois Boudrin, Confit Egg Yolk, Sourdough	Saffron Aioli, Pecorino Romano, Cornichons

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GRILLED MONKFISH 31
Champagne Sauce, Mussels, Preserved Lemon
LOBSTER CALAMARATA PASTA36
Bisque, Kaffir Lime
ROASTED OCTOPUS 350G 48
Kalamata Tapenade, Roasted Tomato, Wild Herb Emulsion
WHOLE FLAME-GRILLED CORNISH SEABASS MIN. TWO PEOPLE 48
Smoked Extra Virgin Olive Oil
DUCK LEG CONFIT 30
Cherries, Port Reduction, Green Peppercorn
ROASTED POUSSIN 31
Swiss Chard, Anchovies & Lemon Herb Dressing
AGED GRILLED SIRLOIN 38
Sauce au Poivre
CÔTE DE BOEUF 1KG MIN. TWO PEOPLE..... 105
Pearl Onions, Alsace Bacon, Paris Brown, Red Wine Jus
36 MONTH AGED PARMESAN RISOTTO (V)26
Lemon, Courgette
SPICED CAULIFLOWER (VG) 24
Pickled Grape, Smoked Almonds, Salsa Verde

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POMME FRITES (VG) 6	RATTE POTATOES (VG)..... 7
Rosemary Salt	Salsa Verde
MIXED LEAF SALAD (VG) 6	GREEN BEANS (V)..... 7
Pickled Fennel, Dill	Chilli & Lemon Butter
HERITAGE TOMATOES (VG) 8	
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. Prices include VAT.