

SOLAYA

SMALL PLATES

SOLAYA FOCACCIA (VG).....	6	STEAK TARTARE.....	16
<i>Olive Oil & Aged Balsamic</i>		<i>Bois Boudrin, Confit Egg Yolk, Sourdough</i>	
PROSCIUTTO SAN DANIELE	14	BLUE FIN TUNA CARPACCIO	16
<i>18-Month Cure</i>		<i>Red Onion, Chilli & Mango Vinaigrette</i>	
SMOKED TARAMASALATA.....	11	BBQ MUSSEL SKEWER.....	12
<i>Espelette Pepper & Lemon Puffed Crackers</i>		<i>‘Nduja Butter Cream, Chives</i>	
GRILLED PEPPERS (VG)	9	MACKEREL	16
<i>Crispy Capers, Smoked Olive Oil, Paprika</i>		<i>Guindilla Peppers, Lemon Vinaigrette</i>	
SCALLOP CRUDO.....	16	MARINATED BEETROOT (VG).....	12
<i>Sauce Vierge</i>		<i>Hazelnuts, Burnt Chard</i>	
BURRATA (V)	15	WILD MUSHROOM CROQUETTES (V).....	10
<i>Purple Figs, Walnuts, Bitter Leaves</i>		<i>36-Month Aged Parmesan, Black Truffle</i>	

MAIN PLATES

GRILLED WHOLE SEABASS FOR TWO	48		
<i>Smoked Olive Oil, Burnt Lemon</i>			
GNOCCHI ALLA SORRENTINA (V)	22		
<i>Roasted Cherry Tomatoes, Lemon Ricotta, Basil</i>			
GRILLED NATIVE LOBSTER HALF/WHOLE	33/65		
<i>Lobster Butter, Burnt Lemon</i>			
BBQ SPICED CAULIFLOWER (VG)	22		
<i>Ajo Blanco, Almond Gremolata, Grapes</i>			
BOUILLABAISSE FOR TWO / ADD HALF LOBSTER	64/97		
<i>Langoustine Bisque, Red Snapper, Mussels, King Prawns, Saffron Potatoes, Pickled Fennel, Rouille</i>			
HALF CHICKEN BOURGUIGNON	32		
<i>Pearl Onions, Smoked Pancetta & Shimeji Mushrooms</i>			
BBQ SEA TROUT	26		
<i>Beurre Blanc, Chive Oil, Trout Roe</i>			
GRILLED SIRLOIN	36		
<i>Sauce au Poivre</i>			
CÔTE DE BOEUF FOR TWO	96		
<i>600g on the bone / Demi-glace</i>			
LAMB PARMENTIER	36		
<i>Spiced Kale Crisps, Honey Glazed Baby Carrots</i>			

SIDES

POMME FRITES (VG).....	6	HERITAGE TOMATO SALAD (VG).....	8
<i>Rosemary Salt</i>		<i>Basil, Lemon, Olive Oil</i>	
NEW POTATOES (V).....	7	MIXED LEAF SALAD (VG).....	6
<i>Sage & Butter</i>		<i>Pickled Fennel, Dill</i>	
BBQ STEM BROCCOLI (VG)	7	GREEN BEANS À LA LYONNAISE (VG).....	7
<i>Vinaigrette & Chilli</i>		<i>Onions, Garlic, Thyme</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.