



SILVA

DINNER MENU

Sourdough with black garlic butter 5

RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Wild seabass crudo, jalapeno, yuzu & ginger dressing 18

Chutoro tartare with mango, mizuna 22

Selection of raw fish 29

STARTERS

Cornish crab raviolo, langoustine sauce 17

Iberico ham & winter tomatoes on grilled sourdough 16

Steak tartare, potato waffle, cured egg yolk 19 *add truffle 9*

Stracciatella, figs, radicchio & caramelised grapes 15 *

Crispy fried egg, girolles, parmesan sauce 12 *add truffle 9*

Grilled celeriac, cashew cream, fennel, mangetout & date salad 13 (Vg)*

MAIN COURSES

Wild mushroom risotto 17 / 22 *

Spatchcock poussin, fennel, mint & chilli 25 *

Wild seabass all'acqua pazza, courgettes & green olives 37 *

Lamb cutlets, charred aubergine purée, spiced olive jus 36

Steamed halibut, leek fondue, seaweed beurre blanc 38 *

Duck breast, coco beans & orange jus 34 *

Roast cauliflower, butter beans, caponata 18 (Vg)*

TO SHARE

500g Chateaubriand, pica pau sauce, wild mushrooms 120 *

includes two sides of your choice

SIDES 8

Autumn leaf salad *

Tenderstem broccoli (Vg)*

Rosemary & garlic roast potatoes (Vg)

Pumpkin & squash gratin *

Ratatouille (Vg)

* - Gluten free

Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 13.5% will be added to your bill.