

# Lily

## SET MENU

*Sourdough & Whipped Brown Butter*

### STARTER

Crispy Egg, Parmesan Foam, Girolles

### MAIN

Grilled Poussin, Piquillo Pepper, Coriander, Capers, Pedro Ximénez Vinegar \*

*Crispy Ratte Potatoes, Herb Salt (Vg) \**  
*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette (Vg) \**  
*Charred Hispi Cabbage, Chimichurri (Vg) \**

### DESSERT

Basque Cheesecake, Hung Yoghurt, Rhubarb Compote \*

\* - Gluten free

Vg - Vegan

# SILVA

# Daisy

## VEGAN SET MENU

*Sourdough & Extra Virgin Olive Oil*

### STARTER

Leek Terrine, Cashew Cream, Lavinia Grapes, Crispy leek \*

### MAIN

Maitake, Yellow Peach, Roscoff Onion, Charred Kalette \*

*Crispy Ratte Potatoes, Herb Salt \**  
*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette \**

### DESSERT

Pistachio Baklava

\* - Gluten free

# SILVA

# Tulip

## CHOICE MENU

*Sourdough & Whipped Brown Butter*

### STARTER

Diced Beef Fillet, Quail's Egg, Potato Chips \*  
Orkney Scallops, Caramelised Tropea Onion, Nduja Butter \*  
Braised Leek, Cashew Cream, Lavinia Grapes, Crispy Leek (Vg) \*

### MAINS

Lamb Cannon, Cauliflower, Charred Gem, Mustard Fruit, Garlic & Jus Gras \*  
Wild Seabass, Sprouting Broccoli, Pickled Celery, Mushroom, Truffle Sauce \*  
Maitake, Yellow Peach, Stracciatella, Roscoff Onion, Charred Kalette \*

*Crispy Ratte Potatoes, Herb Salt (Vg) \**  
*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette (Vg) \**  
*Charred Hispi Cabbage, Chimichurri (Vg) \**

### DESSERTS

55% Chocolate Délice, Kumquat, Hazelnut  
Basque Cheesecake, Hung Yoghurt, Rhubarb Compote \*  
Pistachio Baklava (Vg)

\* - Gluten free

Vg - Vegan

# SILVA

# Dahlia

## SHARING MENU

*Sourdough & Whipped Brown Butter*

### STARTER

White Asparagus, Cacio e Pepe Sauce, Olive, Preserved Lemon \*  
Ham Hock Terrine, Herb Aioli, Pickled Shallot, Mustard Fruit  
Seabream Crudo, Blood Orange, Calabrian Chilli, Rapeseed Oil \*

### MAINS

Whole Lamb Cannon, Courgette, Spring Onion, Tzatziki, Pomegranate \*  
Butterflied Seabream, Red Pepper Romesco, Agretti, Wild Garlic  
Roasted Carrot, Chickpeas, Garlic & Lemon Tahini, Cashew Cream (Vg)\*

*Crispy Ratte Potatoes, Herb Salt (Vg) \**  
*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette (Vg) \**  
*Charred Hispi Cabbage, Chimichurri (Vg) \**

### DESSERTS

Mango, Peach, Kiwi Pavlova \*  
Silva Tiramisu  
Pistachio Baklava (Vg)

\* - Gluten free

Vg - Vegan

# SILVA

# *Fresia*

## BREAKFAST

### **Tea or Coffee**

*Choice of one per person*

### **Juices**

*Orange, Apple or Grapefruit*

### **Selection of Pastries**

### **Sweet**

*Sweetened Labneh, Rhubarb, Blood Orange, Oat Crumble, Honey*

\*- Gluten free

Vg - Vegan

# SILVA

# Orchid

## BREAKFAST

### Tea or Coffee

*Choice of one per person*

### Juices

*Orange, Apple or Grapefruit*

### Selection of Pastries

### Sweet

*Sweetened Labneh, Rhubarb, Blood Orange, Oat Crumble, Honey*

### Savoury

*Scrambled Eggs on Sourdough Toast*

*Or*

*Avocado Bruschetta & Poached Eggs*

\*- Gluten free

Vg - Vegan

# SILVA