

Lily

SET MENU

Focaccia, Silva Extra Virgin Olive Oil (Vg)

STARTER

Crispy Egg, Parmesan Foam, Girolles

MAIN

Grilled Baby Chicken, Chermoula Dressing, Whipped Feta, Charred Spring Onion *

*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

Focaccia, Silva Extra Virgin Olive Oil

STARTER

Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf *

MAIN

Courgette, Baba Ganoush, Datterini Tomatoes, Peach, Spring Onion *

*Crispy Ratte Potatoes, Herb Salt **

*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette **

*Charred Hispi Cabbage, Chimichurri **

DESSERT

Pistachio Baklava

* - Gluten free

SILVA

Tulip

CHOICE MENU

Focaccia, Silva Extra Virgin Olive Oil (Vg)

STARTERS

Beef Tartare, Quails Egg, Tarragon, Pickled Mustard Seeds, Potato Crisps *
Orkney Scallops, Caramelised Tropea Onion, Nduja Butter *
Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf (Vg)*

MAINS

BBQ Lamb Cannon, Crispy Belly, Baby Gem, Pea, Apricot, Jus Gras *
Red Mullet, Tomato Sofrito, Olive & Butterbean, Saffron Butter *
Courgette, Baba Ganoush, Datterini Tomatoes, Peach, Spring Onion (Vg)*

*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

Focaccia, Silva Extra Virgin Olive Oil (Vg)

STARTERS

Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf (Vg)*
Ham Hock Terrine, Herb Aioli, Pickled Shallot, Mustard Fruit
Yellow Tail Crudo, Kiwi, Jalapeno, Tiger's Milk *

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

Canapés

MENU

MEAT

Beef Tartare, Parmesan, Crispy Bread
Buttermilk Fried Chicken, Sriracha & Lime Mayo
Braised Beef Rib Croquettes, Pickled Walnut Ketchup
Parma Ham, Melon, Basil *

FISH

Bluefin Tuna Tartare, Wasabi & Yuzu Dressing, Furikake
Cured Salmon, Blinis, Caviar
Cornish Crab, Green Goddess Dressing, Pickled Apple, Baguette Crouton
Scottish Lobster Roll, Lobster, Lemongrass Mayo

VEGETARIAN

Burrata Mousse, Tomato & Basil, Crispy Bread
Carrot, Sunflower Seeds, Ginger & Caraway Dressing (Vg)*
Gougères, Truffle Mornay Sauce
Lebanese Dates, Blue Cheese, Pistachio *

SWEET

Whipped Cheesecake, Yuzu Gel, Granola
Whisky Chantilly, Raspberries, Pistachio
Fruit Skewers (Vg)*
Passion Fruit Curd, Mango, Pineapple *

*- Gluten free

Vg - Vegan

SILVA

Bowl

MENU

MEAT

BBQ Glazed Chicken Thighs, Coconut Jasmine Rice
Beef Fillet, Truffle Mash, Bearnaise

FISH

Salmon, Leek, Seaweed Sauce *
Tuna Poke Bowl
Miso Baked Cod, Daikon Salad

VEGETARIAN

Quinoa, Avocado, Pomegranate, Citrus Dressing (Vg)*
Truffle Rigatoni
Pumpkin Risotto*

SWEET

Chocolate Mousse, Cocoa Nibs *
Cheesecake *
Fruit Bowl (Vg)*

* - gluten free

Vg - Vegan

SILVA