

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

Fresia

BREAKFAST BUFFET

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 BUFFET

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