



Silva

À LA CARTE

TO START

Focaccia, Silva Extra Virgin Olive Oil (Vg) £6

SNACKS & RAW

Whipped Feta, Sobrassada, Lemon Thyme Honey, Flatbread £12

Yellowtail Crudo, Kiwi, Jalapeño, Tiger's Milk * £19

Orkney Scallop, Caramelised Tropea Onion, 'Nduja Butter * £21

Marinated Olives, Pickles, Crisps (Vg)* £9

STARTERS

Beef Fillet Tartare, Quails Egg, Tarragon, Pickled Mustard Seeds, Potato Crisps * £23

Lamb Belly Skewer, Cucumber, Onion, Parsley & Sumac Salad, Harissa Aioli £17

Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf (Vg)* £16

Native Lobster, Carrot, Smoked Garlic, Cucumber, Bisque * £31

Prawn & Scallop Raviolo, Langoustine Bisque £21

Crispy Egg, Parmesan Foam, Girolles £15

MAINS

BBQ Lamb Cannon, Crispy Belly, Baby Gem, Pea, Apricot, Jus Gras * £35

Fennel Sausage Casarecce, Chilli, Garlic & Amalfi Lemon, Aged Parmesan £28

Grilled Baby Chicken, Chermoula Dressing, Whipped Feta, Charred Spring Onion * £31

Halibut, Orkney Scallop, Grapes, Cauliflower, Fish Cream, Herb Aioli £47

Red Mullet, Tomato Sofrito, Olive & Butterbean, Saffron Butter * £35

Courgette, Baba Ganoush, Datterini Tomatoes, Peach, Spring Onion (Vg)* £25

SHARING

1Kg Marango Costata Sirloin, Ezme Sauce * £120

1Kg BBQ Monkfish Tail, Café de Paris Butter * £95

SIDES & SALADS

Crispy New Potatoes, Herb Salt (Vg)* £8

Heritage Tomato, Charred Salsa, Radish, Pickled Shallot (Vg)* £10

Heirloom Cucumbers & Courgettes, Caesar Dressing, Crispy Chilli Oil * £9

Smashed Potato Salad, Pancetta * £10

Seasonal Mixed Leaf Salad (Vg)* £8

* - 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 15% will be added to your bill.