



SILVA

SUMMER MENU

TO START

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

SNACKS & RAW

Yellowtail Crudo, Kiwi, Jalapeño, Tiger's Milk * £19
Whipped Feta, Sobrasada, Lemon Thyme Honey, Flatbread £12
Orkney Scallop, Caramelised Tropea Onion, 'Nduja Butter * £21
Marinated Olives, Pickles, House-Made Potato Crisps (Vg)* £9

STARTERS

Crispy Egg, Parmesan Foam, Girolles £15
Native Lobster, Carrot, Smoked Garlic, Cucumber, Bisque * £31
Heritage Beetroot, Walnut, Blackberry, Pickled Shallot, Bitter Leaf (Vg)* £16
Beef Fillet Tartare, Quail's Egg, Tarragon, Pickled Mustard Seeds, House-Made Potato Crisps * £23
Lamb Belly Skewer, Cucumber, Onion, Parsley & Sumac Salad, Harissa Aioli £17
Prawn & Scallop Raviolo, Langoustine Bisque £21

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
Courgette, Baba Ganoush, Datterini Tomatoes, Peach, Spring Onion (Vg)* £25
Halibut, Orkney Scallop, Grapes, Cauliflower, Fish Cream, Herb Aioli £47
Red Mullet, Tomato Sofrito, Olive & Butter Beans, Saffron Butter * £35

SHARING

1 kg Marango Costata Sirloin, Ezme Sauce * £120
1 kg BBQ Monkfish Tail, Café de Paris Butter * £95

SIDES & SALADS

Seasonal Mixed Leaf Salad (Vg)* £8
Crispy New Potatoes, Herb Salt (Vg)* £8
Heirloom Cucumbers & Courgettes, Caesar Dressing, Crispy Chilli Oil * £9
Heritage Tomato, Charred Salsa, Radish, Pickled Shallot (Vg)* £10
Smashed Potato Salad, Pancetta * £10

* - 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.