



SILVA

SET LUNCH

2 courses for £29

or

3 courses for £35

STARTER

Soft Shell Crab, Cucumber Sauce, Pickled Cucumber, Aleppo Chilli

Pairing with Agricola Punica – Samas, Isola dei Nuraghi, Sardinia, Italy £9

MAIN

Corn-fed Chicken Supreme, Wild Mushroom, Sweetcorn, Charred Onion, Honey Mustard Sauce

Pairing with Château Beaulieu – Cuvée Alexandre Rosé, Coteaux d'Aix-en-Provence, France £13

DESSERT

Basque Cheesecake, Hung Yoghurt, Rhubarb Compote *

Pairing with Dewatsuru – Umegokochi, Japanese Plum Sake £6.5

ADD 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) * £11

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.