



SILVA

SET LUNCH

2 courses for £29

or

3 courses for £35

STARTER

Chicken Terrine, Pomegranate Molasses, Crispy Chicken Skin, Harissa & Black Garlic Aioli
Pearl Onion

Pairing with Elena Walch Sauvignon Blanc, Alto Adige DOC, Italy £12

MAIN

Torched Cod Fillet, Summer Peas & Broad Beans, Baby Gem, Pancetta, Herb Aioli
Fish Cream

Pairing with Domaine Agnès et Didier Dauvisat, Chablis, Burgundy, France £14

DESSERT

Lemon Tart, Meringue, Granola, Mascarpone Ice Cream, Basil

Pairing with Dewtsuru Umegokochi, Plum, Japan £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.