
SiLVA

SET LUNCH

2 courses for £29
or
3 courses for £35

STARTER

Torched Mackerel, Cucumber, Horseradish, Sauce Viegre *

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

MAIN

Bavette Steak, Caesar Dressed Gem Lettuce, Ezme Sauce

Pairing with Nada Barbera d `Alba Superiore, Barbera, Piedmont, Italy £13.5

DESSERT

Miso Caramel Custard Tart, Pistachio Cream

Pairing with Dewtsuru Umegokochi, Plum, Japan £6.5

ADD SIDES & SALADS

Crispy New Potatoes, 24-Month-Aged Parmesan, Salsa Verde * £8
Tenderstem Broccoli, Stracciatella, Smoked Paprika Oil, Lemon Pangrattato £12
Delica Pumpkin, Cashew, Pickled Butternut Squash, Glazed Pearl Onion (Vg)* £10
Charred Leeks, Feta, Confit Garlic, XO Sauce, Preserved Lemon £10
Autumn 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.