



FOR THE TABLE

Green Olives 4.5	Bread Basket 4.9	Truffled Arancini 6.5
Roasted Almonds 3.9	Padrón Peppers 5.5	

OYSTERS

Maldon Rocks three £14 / six £24 / dozen £42	Colchester Mersea three £14 / six £24 / dozen £42
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Suggested pairing - Champagne Duval-Leroy, Brut Réserve (Vertus, France)
£15 glass / £80 bottle

LOBSTER

Thermidor
HALF £29.5 / WHOLE £59.5

Grilled
With Garlic and Parsley Butter
HALF £29.5 / WHOLE £59.5

STARTERS

Truffled Burrata (V) with home-made focaccia 11	Monkfish Carpaccio with nigella seeds, dill & crispy capers 15
Tiger Prawns Flambée with pickled samphire & seaweed butter 15	Soup Of The Day (VG) served with crusty bread 8.5
Crayfish, Avocado & Chives Tian with citrus coulis 13	Crispy Sticky Quail with spring onions, chilli & coriander 12

Chicken Liver Parfait 11.5
shallot marmalade, black garlic confit, crusty bread

Vegetarian (V) - Vegan (VG)

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. While Solus does its utmost to ensure that all intrinsic foreign bodies – eg. bones, shell, fruit stones etc – are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your final bill.



FROM THE SEA

Fish Of The Day (FOR TWO TO SHARE) lemon & herb whole stoned baked fish Market Price	Pan Roasted Atlantic Cod Fillet with romesco sauce 19.5
Grilled Swordfish Steak with salsa verde 18.5	Halibut Fillet En Papillote Baked with chervil beurre blanc 23.5

FROM THE LAND

Cotswold Roasted Lamb Cannon served with red wine jus 23.5	Whole Baby Chicken Poussin served with chimichurri 21
Cumbrian Saddleback Pork Belly with apple & cider purée 19.5	Stuffed Baby Aubergine Ratatouille (VG) with rocket & pickled walnut salad 18

28 Days Dried Aged Hereford

RIBEYE (250G) £28.5

BAVETTE (250G) £24.5

CÔTE DE BŒUF (900G) £79

(FOR TWO TO SHARE)
(Allow 40 minutes cooking time)

SAUCES £3
Peppercorn / Bearnaise / Chimichurri

PASTA

Frutti Di Mare Linguine 25.5 with pan roasted scallops, tiger prawns, clams, mussels & white wine saffron sauce	Paccheri all'Arrabbiata (V) 21 san marzano tomatoes, chillies, basil & pecorino romano	Fettuccine Alfredo 19.5 with parsley butter sauce & vintage parmesan
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ADD HALF LOBSTER £29.5

SIDES

Truffle & Parmesan Fries 6.9	Cannellini Beans Alla Rustica 5.5
Rosemary Baby Potatoes 5.5	Spiced Puy Lentils Ragout 5.9
Cauliflower Cheese Gratin 6.9	Garden Salad with Heritage Tomatoes 5.9
Tender Stem Broccoli, Chilli & Lemon Oil 6.5	Sicilian Caponata 5.5
Rocket, Parmesan & Balsamic Dressing 5.5	Artichoke Caprese 6.5

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Our venue is available for exclusive hire.

