



FOR THE TABLE

Green Olives 4.5	Bread Basket 4.9	Truffled Arancini 6.5
Roasted Almonds 3.9	Cornish Crab Cake 6.5	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

Burrata Al Pomodoro (V) with cherry tomato salsa & home-made focaccia	11	Monkfish Carpaccio with nigella seeds, dill & crispy capers	14.5
Tiger Prawns Flambée with pickled samphire & seaweed butter	14.5	Soup Of The Day (VG) served with crusty bread	8.5
Crayfish, Avocado & Chives Tian with citrus coulis	12.5	Crispy Sticky Quail with spring onions, chilli & coriander	11.5
Heirloom Courgettes Panaché (VG) with confit kohlrabi, runner peas & cashew cream	11.5	Solus Pulled Beef Brisket with curried pickled turnips & honey mustard	12.5

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.



MAINS

Sole à La Meunière (FOR TWO TO SHARE) stoned baked served with caper & lemon butter sauce	59	Halibut Fillet En Papillote Baked with salsify cream, charred asparagus & sauce vierge	28.5
Duck Leg Confit Dauphinoise gratin, braised endives & port jus	26.9	Cotswold Roasted Lamb Cannon with roasted roots, kale & marchand de vin	27.5
Cumbrian Saddleback Pork Belly with apple cider purée, roasted glazed heritage carrots & red wine jus	25.5	Pan Seared Tuna served rare with radicchio, chicory, grapefruit, tarragon, dill & fennel	25.9

Maple Grilled Celeriac Steak (VG) 24.5
with bourbon shallots, oyster mushrooms & ginger gremolata

GRILL

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

ADD HALF LOBSTER £29.5

Frutti Di Mare Linguine with pan roasted scallops, tiger prawns, clams, mussels & white wine saffron sauce	27.9	Pappardelle all`Agnello with a rich slow braised lamb shoulder & red wine ragu	24.9
Paccheri all'Arrabbiata (V) san marzano tomatoes, chillies, basil & pecorino romano	23.5	Fettuccine Alfredo (V) with parsley butter sauce & vintage parmesan	22.5

SIDES

French Fries (Add Truffle & Parmesan +2)	5.5	Garden Salad with Heritage Tomatoes	6.5
Rosemary Baby Potatoes	5.5	Cauliflower Cheese Gratin	7.9
Fine Beans with Shallot Vinaigrette	6.9	Tender Stem Broccoli, Chilli & Lemon Oil	6.9

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Our venue is available for exclusive hire.

