



SET LUNCH MENU

Monday - Friday 12:00 - 17:00

2 COURSES £24.5 | 3 COURSES £29.5

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

Suggested pairing - Champagne Duval-Leroy, Brut Réserve (Vertus, France) £15 glass / £80 bottle

STARTERS

Burrata Al Pomodoro (V)

with cherry tomato salsa & homemade focaccia

Solus Pulled Beef Brisket

with curried pickled turnips & honey mustard

Cornish Crab Cake

with fennel remoulade

Soup Of The Day (VG)

served with crusty bread

MAINS

Grilled Bavette Steak

28 days dried aged hereford, served with watercress, peppercorn sauce & french fries

Pan Seared Tuna

served rare with radicchio, chicory, grapefruit & fennel

Rigatoni all'Arrabbiata (V)

with san marzano tomatoes, chillies, basil & pecorino romano
(Add Pancetta + £3)

The Solus Wagyu Cheeseburger

dry-aged wagyu beef burger, gem lettuce, beef tomato, red onion, pickles, monterey jack cheese, relish & french fries

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

DESSERT

Passion Fruit & Vanilla Crème Brûlée

Selection of Ice Creams & Sorbets

(2 scoops)

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.

