Solace
After Dark

NIBBLES

Fresh baked Foccacia & dipping oils	£5
Gordal Olives, Tajin	£4.5
Padron Peppets, smoked paprika salt	£5.5
Crispy honey Kale, roasted figs	£5

VEGETARIAN

Pistachia crusted Halloumi, chilli maple glaze & crushed pistachios	£9.5
Chickpea & tomato stew, tahini yoghurt, fresh coriander & flatbread	£9
Roasted harissa Caulflower, butterbean hummus, pomegranate, toasted seeds & herb oil	£10
Wild mushroom Arancini, taleggio, romemary & truffle aioli	£8.5
Charred asparagus & tenderstem brocolli, walnut romesco, crispy shallots	£9.5
Baked Camembert, rosemary, pear, honey & walnuts	£11

SEAFOOD

House cured Salmon Gravlax, horseradish creme fraiche, pickled cucumber & dill oil	£9.5
Pan seared Scallops, cauliflower puree & crispy pancetta	£12
Tiger prawns cooked in garlic & chilli, butternut squash veloute, chilli oil & lime	£11.5
Pan fried Seabass, garlic yoghurt, harissa oil, toasted almonds & fresh coriander	£10.5

MEAT

Beef Carpaccio, truffle aioli, crispy capers, rocket & parmesan shavings	£11
Short rib, celeriac puree, pickled mustard seeds & beef jus	£13.5
4oz Fillet steak, wild mushrooms. spinach, peppercorn sauce & baby shallots	£14
Pork Belly, stornoway black pudding, apple & red wine jus	£10
Confit duck leg, garlic pomme puree, crispy kale, pomegranate & red wine jus	£10.5
Crispy chicken thigh, charred leek, cream & tarrogan sauce	£10
Beef shin croquettes, horseradish aioli & beef jus	£8.5

SIDES

Crushed potatoes, truffle aioli, parmesan & truffle oil	£7.5
Skin on fries, sea salted	£4.5
Bravas potatoes, paprika aioli, harissa oil	£5
Rocket & parmesan salad, herb oil dressing	£4.5
Braised leeks, crispy pancetta & carbonara cream sauce	£7

A discretionary service charge will be applied to all bills and distributed 100% to our hardworking team
Please ask the team for information about allergies & dietary requirements before ordering