



ACT I

DEVILLED EGG “SINCE DAY 1”
SMOKED STURGEON, VINEGAR, GOCHUJANG

VODKA CURED SALMON “ROULADE”
WASABI, SWEET POTATO, ESCABECHE

BEETROOT & EEL CROUSTADE
CREME FRAICHE, PRESERVED LEMON, OSCIETRA

DRY AGED BEEF
PONZU, KOHLRABI, EGG YOLK

SUCKLING PIG
PINK LADY, JASMINE, MARIGOLD

ACT II

HOKKAIDO PUMPKIN CRUMBLE
VADOUVAN, CHICKEN JUICES, BURNT ONION

SASHIMI OF THE DAY "MEMORIES OF KYOTO"
ROASTED BABY LEEK, PICKLED SHIMEJI, KINAKO

CORNISH CRAB
BUTTERMILK, BLACKBERRY, GRANNY SMITH

LANGOUSTINE
GINGER | DASHI | WILD MUSHROOM

ACT III

BLACK COD
LEEK, BABY FENNEL, YUZU KOSHO

"IBERICO ROYALE"
"GREEN BEAN CASSEROLE", GIROLLES

"BIRD ROAST WITH ALL THE TRIMMINGS"
TURKEY, QUAIL, MORTEAU SAUSAGE
– Served with: "mashed potato", giblet gravy, cranberry sauce

ACT IV

PECAN & CHERRY PIE
KIRSCH, CHANTILLY

SIGNATURE SO|LA CHOCOLATE CAKE
PRALINE, CREME FRAICHE, CAVIAR

MIGNARDISES

CHRISTMAS MENU: £199

WINE PAIRING: STANDARD £189 / PREMIUM £260

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL