



A C T I

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

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

A C T I I

DELICIA PUMPKIN CRUMBLE
VADOUVAN, CHICKEN JUICES, BURNT ONION

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

LANGOUSTINE
GINGER | DASHI | WILD MUSHROOM

A C T I I I

SEA BASS
LEEK, BABY FENNEL, YUZU KOSHO

IBERICO ROYALE
SHITAKE, BABY ONION, QUINCE

A5 WAGYU
TRUFFLE, BLACK GARLIC, SANCHO

A C T I V

PECAN & CHERRY “PIE”
CINNAMON, ELDERFLOWER

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

MIGNARDISES

MENU: £230

WINE PAIRING: £210

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