

# SOLAS

From the Gaelic for light, joy and comfort

## OYSTER LUGE RITUAL

Choose three oysters of your choice paired with Bowmore whisky



### Step 1

Sip the oyster brine; it salts the palate and starts to elevate the sense of taste.



### Step 2

Sip the Bowmore; the salty oyster brine enhances Bowmore's citrus, smoke and honey flavors.



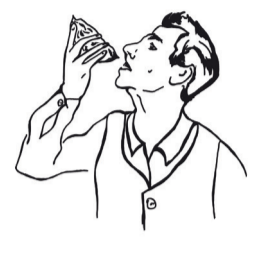
### Step 3

Eat the oyster. Savour the oyster.



### Step 4

Swirl the oyster shell with the Bowmore. It becomes minerally, salty and aromatic.



### Step 5

Drink the Bowmore from the shell; the combination of Bowmore and the oyster reveals elevated salty, sweet or savoury flavours on the palate.

**BOWMORE 12Yo**  
Smoke – Honey – Lemon zest

£22

**BOWMORE 15Yo**  
Toffee – Cedar wood - Sherry

£30

**BOWMORE 18Yo**  
Light smoke – Caramel - Chocolate

£33

**BOWMORE 25Yo**  
Hazelnut – Dark fruits - Mocha

£138

**BOWMORE 27Yo**  
Chestnut – Smoked Seaweed  
Roasted Coffee Beans

£458

## OYSTER SELECTION

**Irish Carlingford Oysters**  
Yuzu Dressing | Smoked Shallots

Half Dozen £18 | Dozen £36

**Jersey Oysters Channel Islands**  
Pumpnickel Bread | Horseradish  
White Wine Sweet Vinegar

Half Dozen £18 | Dozen £36

**Maldon Oysters Essex**  
Tomato and Tabasco Granite

Half Dozen £15 | Dozen £30

## SEAFOOD BAR

**Seafood Platter for One £45**

Irish Oyster | Maldon Oyster | Jersey Oyster | Winkles | Whelk | Prawns  
Dorset Crab Claw | Langoustine  
Additional 1/2 lobster £25

Served on seaweed with mayonnaise, cocktail sauce and lemon

**Seafood Platter for Two £85**

Irish Oyster | Maldon Oyster | Jersey Oyster | Winkles | Whelk | Prawns  
Dorset Crab Claw | Langoustine  
Additional Whole Lobster £50

Served on seaweed with mayonnaise, cocktail sauce and lemon

**Lobster Roll £27**

Steamed Bun | Brown Butter | Corn on the Cob

**Dorset Crab £38**

Avocado and Kefir Lime | Crab and Citrus Mayonnaise

**Scottish Salmon Gravlax £22**

Daikon | Pink Pepper Gravlax Salmon | Cucumber Salad

**Poached Lobster £29**

1/2 Lobster | Marie Rose Sauce | Beetroot Coleslaw

**Bowmore Keltic Scallops Ceviche £26**

Bowmore Whisky | Passion Fruit | Coriander | Chilli | Red Onion

## HOT FOOD

**New England Classic Clam Chowder £15.50**  
New England's famous warming, hearty seafood soup

## CAVIAR

**Exmoor Baeri**

Blinis | Beetroot Purée | Sour Cream  
30gr £70 | 50gr £110

**Exmoor Osceitra**

Blinis | Beetroot Purée | Sour Cream  
30gr £85 | 50gr £140

**Exmoor Beluga**

Blinis | Beetroot Purée | Sour Cream  
30gr £230 | 50gr £380

## SAVOY HOMEMADE ICE CREAM SELECTION

Coffee & Bowmore 15yo £9

70% Bitter Chocolate £7

Salted Caramel Ripple £7

Green Apple & Yuzu Sorbet £7

All tables will receive a bread basket and seaweed butter.  
Our chefs are using sustainably and locally sourced ingredients.

# BOWMORE WHISKY SELECTION

BOWMORE 12YO

£14

BOWMORE 15YO

£22

BOWMORE 18YO

£25

BOWMORE 25YO

£130

BOWMORE 27YO

£450

## COCKTAILS

### PURSUIT FOR PERFECTION £18

Haku Vodka | Peach | Rosebud Cordial | Champagne

*Founded in 1899, the House of Suntory was built on one man's dream. At the age of 20, Shinjiro Torii wanted to "create an original Japanese spirit blessed with the riches of Japanese nature and 'monozukuri' craftsmanship: a relentless pursuit for perfection, meticulous attention to detail and commitment to quality." Shinjiro and his family continuously pushed his vision with the same vigour, applying the philosophy of 'yatte minahare' (go for it), to challenge market conventions and introduce innovative quality spirits to the world.*

### OFFSPRING £20

Bowmore 15yo | St.Germain Osmanthus | Homemade Grapefruit Soda

*The drink embraces the coming season: the spring. Offspring, a new generation cocktail, is a contemporary way of mixing Bowmore 15yo while still observing the family heritage.*

### TIMELESS £18

Bowmore 15yo | Chezakette Bianco | Averna | Angostura | Aquavit | Sugar

*Bowmore is a pioneering house and the oldest licensed distillery on Islay, whose experts have been refining their craft for over 240 years, and we still do to this day. 'The Art of Time' is central to the way they make their whisky. Inspired by the classic cocktail, the 'old fashioned', Timeless is the perfect way to capture this moment.*

### THE BOWMORE 27 ROB ROY £460

Bowmore 27yo | Sweet Vermouth | Angostura

*The Rob Roy Cocktail is one of the most iconic Scotch Whisky classic cocktails that was created in 1894 at New York's Waldorf Astoria Hotel. The Bowmore 27-year-old is a whisky shaped by time. Matured in Sherry and ex-Bourbon casks for 15 years before being carefully moved into first-fill Oloroso butts for a further 12 years and bottled at cask strength. With the distinctive Bowmore character, this single malt offers a fruity flavour, combined with rich Sherry and a nod to fresh leather, tobacco and beeswax.*

### SHIZUN £18

Roku Gin | Yellow Chartreuse | Coconut | Mure | Lemon

*The Roku gin tag-line is "alive with the seasons of Japan"; it suggests an opportunity for new beginnings as the seasons ('Shizun' in Japanese) change.*

### GOLDEN EYE £20

Bowmore 15yo | Cognac | Sweet Vermouth Blend | Campari | Chocolate Bitter | Spices

*Bowmore recently partnered with Aston Martin, the iconic James Bond car. One car in particular that has been linked to 007's collection is the DB5. In the novelisation of Golden Eye, it is stated that Bond purchased the DB5 as his own personal vehicle.*

## CHAMPAGNE

Louis Roederer

Glass £21 | Bottle £90

Deutz Rosé

Glass £25 | Bottle £110

Billecart-Salmon, Rosé, Brut, NV

Glass £30 | Bottle £140

Ruinart, Blanc de Blanc

Glass £34 | Bottle £160

Louis Roederer Cristal

Bottle £390

Pol Roger,

Cuvée Sir Winston Churchill

Bottle £460

## RED WINE

Argento, Malbec, Argentina

Glass 125ml £9 | 175ml £14 | Bottle £56

Coto de Imaz, Rioja, Spain

Glass 125ml £12 | 175ml £16 | Bottle £62

Ormanni, Chianti Classico, Italy

Glass 125ml £14 | 175ml £18 | Bottle £75

Pinot Noir, Little Beauty, Marlborough, NZ

Glass 125ml £12 | 175ml £17.50 | Bottle £72

Vesevo, Taurasi, Italy

Bottle £160

## WHITE WINE

Klein Constantia, Sauvignon Blanc, South Africa

Glass 125ml £10 | 175ml £15 | Bottle £60

Jean Goulley & Fils, Chablis, France

Glass 125ml £14 | 175ml £18 | Bottle £75

Cà da Bosio, Gavi di Gavi, Italy

Glass 125ml £12 | 175ml £16 | Bottle £65

Chardonnay, Stag's Leap, Napa Valley, USA

Glass 125ml £22 | 175ml £29 | Bottle £115

Puligny Montrachet 1er Cru, Domaine Faiveley,

Burgundy, France

Bottle £210

## SPARKLING WINE

Nyetimber Classic Cuvée Multi Vintage

Glass £23 | Bottle £95

Nyetimber Rosé

Glass £27 | Bottle £120

Nyetimber Blanc de Blancs 2013

Bottle £135

## ROSE WINE

Mirabeau, Azure, France

Glass 125ml £12 | 175ml £16 | Bottle £65



WHISKY  
MAKER'S MARK £14

VODKA  
HAKU £14

GIN  
ROKU £14

RUM  
BRUGAL 1888 £14

BEER  
PERONI £7

All prices are inclusive VAT. A suggested discretionary 12.5% service charge will be added to your bill. Please let your server know of any food allergies &/or special dietary requirements. We are happy to provide you with all food allergen, product and nutritional information.