



FOR THE TABLE

Green Olives 4.9	Bread Basket 5.5	Truffled Arancini 7.5
Roasted Almonds 4.5	Cornish Crab Cake 6.9	Padrón Peppers 6.5

OYSTERS

Maldon Rocks three £17 / six £28 / dozen £49	Colchester Mersea three £17 / six £28 / dozen £49
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Suggested pairing - Champagne Duval-Leroy, Brut Réserve (Vertus, France)
£15 glass / £80 bottle

LOBSTER

Thermidor HALF £32 / WHOLE £59.5	Grilled With Garlic and Parsley Butter HALF £32 / WHOLE £59.5
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STARTERS

Burrata Al Pomodoro (V) with cherry tomato salsa & home-made focaccia	13.9	Monkfish Carpaccio with nigella seeds, dill & crispy capers	16.9
Tiger Prawns Flambée with pickled samphire & seaweed butter	17.5	Soup Of The Day (VG) served with crusty bread	9.5
Crayfish, Avocado & Chives Tian with citrus coulis	14.9	Crispy Sticky Quail with spring onions, chilli & coriander	13.5
Smoked Leek, Roasted Pepper & Pickled Walnut Terrine (VG) with lemon vinaigrette	13.5	Solus Pulled Beef Brisket with curried pickled turnips & honey mustard	13.9

Vegetarian (V) - Vegan (VG)

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MAINS

Dover Sole à La Meunière stoned baked served with caper & lemon butter sauce	42	Halibut Fillet En Papillote Baked with salsify cream, charred asparagus & sauce vierge	32.5
Duck Leg Confit Dauphinoise gratin, braised endives & port jus	29.5	Cotswold Roasted Lamb Cannon with roasted roots, kale & marchand de vin	29.5
Cumbrian Saddleback Pork Belly with apple cider purée, roasted glazed heritage carrots & red wine jus	28.9	Pan Seared Tuna served rare with radicchio, chicory, grapefruit, tarragon, dill & fennel	27.5

Black Perigord Truffle & Champagne Risotto (VG) 29.5
with wild mushroom

GRILL

RIBEYE (225G) £33.5	28 Days Dried Aged Hereford	BAVETTE (250G) £28.5	CÔTE DE BŒUF (900G) £86 (FOR TWO TO SHARE) (Allow 40 minutes cooking time)
SAUCES £4 Peppercorn / Bearnaise / Chimichurri			

PASTA

Our pasta is freshly made for a truly authentic taste.

ADD HALF LOBSTER £32

Frutti Di Mare Linguine with pan roasted scallops, tiger prawns, clams, mussels & white wine saffron sauce	29.5	Pappardelle all`Agnello with a rich slow braised lamb shoulder & red wine ragù	27.5
Paccheri all`Arrabbiata (V) san marzano tomatoes, chillies, basil & pecorino romano	25.9	Fettuccine Alfredo (V) with parsley butter sauce & vintage parmesan Add Truffle +7	25.9

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

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🌐 www.solusholborn.com
✉ info@solusholborn.com
📷 @soluslondon
☎ 020 7209 3473

Our venue is available for exclusive hire.





SET LUNCH MENU

Monday - Friday 12:00 - 17:00

2 COURSES £24.5 | 3 COURSES £29.5

FOR THE TABLE

Green Olives 4.9	Bread Basket 5.5	Truffled Arancini 7.5
Roasted Almonds 4.5	Padrón Peppers 6.5	

OYSTERS

Maldon Rocks

three £17 / six £28 / dozen £49

Colchester Mersea

three £17 / six £28 / dozen £49

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)

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*Amidst the stars, our glasses raised,
In Solus' embrace, memories glazed.
Flavors dance, a liquid song,
In every sip, a tale belongs.*

*From ancient casks, stories unfold,
A symphony of tastes, untold.
In whispered secrets, spirits share,
A journey of taste beyond compare.*

*Toast to nights of laughter's glee,
To love, to joy, to being free.
In Solus' realm, where dreams take flight,
We savor each sip, embracing the night.*



SIGNATURE COCKTAILS

Elixir of Solus 14

Gin, Cacao Liqueur, Yuzu, Vanilla, Cucumber, Pink Pepper

Whispering Palm 14

Rum Infused with oak smoked pepper, Melon Liqueur, Guanabana,
Lychee, Lemon, Pomegranate Foam

Rose Euphoria 15

Gin, Triple sec, Lanique Rose Liqueur, Lemon, Yuzu, Champagne Foam

Réve de Poiré 15

Cognac, Poire Williams, Pear Puree, Lemon, Honey

New Fashioned 15

Bourbon, Dates Melassas, Bitters with Smokey Intrigue

Velvety Fig 14

Vodka, Fig Puree, Yuzu, Blue Pea Tea, Syrup, Egg White, Dash of Soda

Sereno de la Noche 14

Reposado Tequila, Italicus, Lime, Chilli, Syrup, Grapefruit Soda

CHAMPAGNE COCKTAILS

Paradise Sparkle 16

Coconut Rum, Pineapple, Passion Fruit Puree, Vanilla, Lime, Champagne

Giardino dell'Eden 16

Limoncello, St-Germain, Basil, Champagne

Bubbly Berry 16

Chambord, Mixed Berry Puree, Lemon, Hibiscus Syrup, Champagne

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SOLUS MARTINIS

Hibiscus Harmony Martini 14

Hibiscus Infused Rum, Hibiscus Syrup, Lime, Angostura Bitter

Saffron Spice Martini 15

Saffron Infused Vodka, Dry Vermouth, Orange Bitter

Matcha Madness Martini 14

Matcha Infused Gin, Honey Syrup, Lemon

Coconut Crème Martini 15

Coconut Infused Rum, White Chocolate Liqueur, Coconut & Double Cream

Our team is thrilled to make your favourite classic!
Just let our welcoming staff know what you're in the mood for.

NON ALCOHOLIC COCKTAILS

Tropical Temptation 9

Guava Juice, Vanilla, Passion Fruit, Yuzu

Vanilla Sky Tea 8

Blue Tea, Lemon, Vanilla

Berry Citrus Crush 9

Strawberry Puree, Raspberry, Grapefruit Juice

Chai Fusion 8

Chai, Pineapple, Syrup, Apricot Puree

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WINES BY GLASS & CARAFE

SPARKLINGS & CHAMPAGNE

VINTAGE		REGION	125ML
NV	Prosecco Superiore Brut, Asolo, Prapian Estate Lemon - Pear - Floral	Italy	8
2022	Prosecco Rosé Brut, Sacchetto Strawberry - Raspberry - Cream	Italy	10
NV	Champagne Duval-Leroy, Brut Réserve Rich - Grapefruit - Textured	France	15

WHITE

			175ML	500ML
2022	Grillo 'Vitesse', Sicily, Colomba Bianca Peach - Orange - Blossom	Italy	9	24
2022	Grüner Veltliner 'Löss', Kamptal, Weingut Rabl Lime Zest - White Pepper - Full	Austria	10	26
2022	Old Vine Chenin Blanc, Breedekloof, Olifantsberg White Peach - Pineapple - Butter	South Africa	12	33
2021	Chardonnay 'Village', Yarra Valley, Yering Station Apricot - Brioche - Toast	Australia	13	38
2022	Sauvignon Blanc, Pioneer Block 1 'Foundation Block', Marlborough, Saint Clair Gooseberry - Passionfruit - Grass	New Zealand	14	40

ROSÉ

2022	Rosado, 'Actum', Bodegas Nodus Red Currant - Raspberry - Herbal	Spain	9	24
2022	Rosé, 'Whispering Angel', Côtes de Provence Cherry - Floral - Cream	France	16	45

Wines served at 175ml (125ml on request), Spirits served at 50ml (25ml on request).

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WINES BY GLASS & CARAFE

RED

VINTAGE		REGION	175ML	500ML
2022	'Mariana', Alentejano, Herdade do Rocim Chocolate - Strawberry - Luscious	Portugal	9	24
2021	Terre degli Osci, 'Anima Osca' Rosso, Tenimenti Grieco Red Cherry - Fresh - Thyme	Italy	10	26
2020	Merlot Gran Reserva, Colchagua, Viña Echeverría Blackberry - Coffee - Earth	Chile	11	29
2019	Rioja Crianza, Finca San Martín, Torre de Oña Cranberry - Black Cherry - Barrique	Spain	12	33
2022	Pinot Noir 'Origin', Marlborough, Saint Clair Raspberry - Floral - Delicate	New Zealand	13	36
2021	Malbec 'The Apple Doesn't Fall Far From The Tree', Lujan de Cuyo, Mendoza, Matias Riccitelli Plum - Damson - Rich	Argentina	14	40

SWEET WINE

			100ML
2016	Barros LBV Port, Douro	Portugal	10

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SPARKLINGS & CHAMPAGNES

VINTAGE		REGION	BOTTLE
NV	Prosecco Superiore Brut, Asolo, Prapian Estate	Italy	34
2022	Prosecco Rosé Brut, Sacchetto	Italy	36
NV	Chalklands' Classic Cuvée Brut, Simpsons Wine Estate	England	60
NV	Champagne Duval-Leroy, Brut Réserve	France	80
NV	Champagne Taittinger, Prestige Rosé	France	100
NV	Champagne Ruinart, Blanc de Blancs	France	160
NV	Champagne Krug, 'Grande Cuvée'	France	300

WHITE WINES

2022	Grillo 'Vitese', Sicily, Colomba Bianca Peach - Orange - Blossom	Italy	32
2022	Grüner Veltliner 'Löss', Kamptal, Weingut Rabl Lime Zest - White Pepper - Full	Austria	36
2022	Old Vine Chenin Blanc, Breedekloof, Olifantsberg White Peach - Pineapple - Butter	South Africa	42
2021	Chardonnay 'Village', Yarra Valley, Yering Station Apricot - Brioche - Toast	Australia	50
2022	Sauvignon Blanc, Pioneer Block 1 'Foundation Block', Marlborough, Saint Clair Gooseberry - Passionfruit - Grass	New Zealand	56
2022	Riesling, Spitzer Federspiel, Wachau, Weingut Johann Donabaum Dry - Mineral - Vibrant	Austria	62
2022	Chablis, Michel Gayot Rich - Textured - Opulent	France	70

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WHITE WINES

VINTAGE		REGION	BOTTLE
2021	Albariño 'O Con', Xosé Lois Sebio Peach - Cream - Spice	Spain	80
2022	Sancerre 'Silex', J. de Villebois Green Apple - Fennel - Citrus	France	110
2021	Chardonnay, Russian River Valley, Senses Wines Crisp - Saline - Subtle	USA	140
2019	Meursault 1er Cru, La Pièce sous le Bois, Prosper Maufoux Butter - Classic - Elegant	France	180

ROSÉ WINES

2022	Rosado, 'Actum', Bodegas Nodus Red currant - Raspberry - Herbal	Spain	32
2022	Rosé, 'Railway Hill', Simpsons Wine Estate Stone fruit - Cranberry - Textured	England	45
2022	Rosé, 'Whispering Angel', Côtes de Provence Cherry - Floral - Cream	France	62

RED WINES

2022	'Mariana', Alentejano, Herdade do Rocim Chocolate - Strawberry - Luscious	Portugal	32
2021	Terre degli Osci, 'Anima Osca' Rosso, Tenimenti Grieco Red Cherry - Fresh - Thyme	Italy	36
2020	Merlot Gran Reserva, Colchagua, Viña Echeverría Blackberry - Coffee - Earth	Chile	40

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RED WINES

VINTAGE		REGION	BOTTLE
2019	Rioja Crianza, Finca San Martín, Torre de Oña Cranberry - Black Cherry - Barrique	Spain	45
2022	Pinot Noir 'Origin', Marlborough, Saint Clair Raspberry - Floral - Delicate	New Zealand	52
2021	Malbec 'The Apple Doesn't Fall Far From The Tree', Lujan de Cuyo, Mendoza, Matias Riccitelli Plum - Damson - Rich	Argentina	58
2021	Château du Gravillon, Saint-Émilion Stewed Fruits - Bay - Oak	France	62
2019	Barolo, Patres, San Silvestro Red Cherry - Clove - Violet	Italy	68
2018	Chianti Classico Riserva, Badia a Coltibuono Silk - Strawberry - Leather	Italy	70
2016	Shiraz, 'The McRae Wood', Clare Valley, Jim Barry Wines Velvet - Dark Fruit - Concentrated	Australia	80
2021	Gevrey-Chambertin, Domaine Bidault Vegetal - Red Cherry - Rustic	France	110
2018	Barolo, Cannubi, Michele Chiarlo Leather, Black Cherry, Cigar	Italy	140
2016	Château Batailley, 5ème Cru Classé, Pauillac Cedar - Complex - Textured	France	180

SWEET WINES

2016	Barros LBV Port, Douro	Portugal	62 (750ml)
2017	Castelnaud de Suduiraut	France	50 (375ml)
2022	'Elysium' Black Muscat, Quady Winery	USA	40 (375ml)

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VODKA

Belvedere - Pure	12	Konik's Tail - Vodka	14
Grey Goose	13	Nikka - Coffey Vodka	15
Grey Goose - Le Citron	13	Sauvelle - Vodka	14
Beluga - Noble	15		

RUM

Havana Club 3 Year Old Rum	10	Aluna Coconut	13
Havana Club 7 Year Old Rum	12	Angostura 1919	13
Wray and Nephew	13	Sailor Jerry	13
Diplomatico Reserva Exclusiva	15	Plantation Pineapple	13
Gosling's Black Seal	15	Abelha Organic Cachaca Silver	13
Appleton Estate Rare Blend 12YO	14	Zacapa 23	18

TEQUILA & MEZCAL

El Rayo - Plata	13	Patrón Silver	14
VIVIR - Reposado	14	Patrón Reposado	15
VIVIR - Anejo	18	Dos Hombres Mezcal	18
VIVIR - Coffee Liqueur	12	Ocho - Blanco	13
Don Julio - Reposado	15	Ocho - Reposado	14
Don Julio - 1942	35	Pensador Mezcal Joven (Oaxaca Espadin)	14

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GIN

Whitley Neill <small>Connoisseur's Cut</small>	12	Martin Miller's Gin <small>Original</small>	13
Whitley Neill - Dry Gin	12.5	Sipsmith	13
Nikka - Coffey Gin	15	Elephant Gin	14
Monkey 47 - Dry Gin	14	Elephant Gin Orange	14
Tanqueray - London Dry Gin	12	Gin Mare	14
Tanqueray - No. TEN	14	City of London <small>Old Tom Gin</small>	13.5
Plymouth - Gin	13.5	Hendrick's Gin	13.5

BOURBON & RYE

Knob Creek - 9 Year Old	14	Sazerac Rye	14
Eagle Rare - 10 Year Old	14	Bulleit Rye	14
Woodford Reserve <small>Distiller's Select</small>	13	Rittenhouse Rye <small>Bottled In Bond</small>	14

APÉRITIFS & DIGESTIFS

Sassy Calvados	10	Campari	8
Barsol Pisco	10.5	Baileys	8
Chambord	9	Frangelico	8
Disaronno	8	Benedictine	10
Limoncello	8	Domus Ruche Grappa	11

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SCOTCH

Johnnie Walker - Black Label	13	Talisker 10 Year Old	15
Johnnie Walker - Blue Label	35	Macallan 12 Year Old Double Cask	20
Glenmorangie 10	15		

IRISH WHISKEY

Jameson - Black Barrel	13	Redbreast 12 Year Old (By Jameson)	15
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JAPANESE WHISKEY

Suntory Hibiki Japanese Harmony	22	Nikka From The Barrel	18
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COGNAC

Courvoisier V.S	13	Remy Martin X.O	35
Hennessy V.S	14	Remy Martin 1738	15
Hennessy X.O	35		

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BEERS & CIDER

Noam Bavaria Berlin Lager	Born In Munich 5.2%, 330ml	6
Empress Premium British Lager	Organic Gluten Free 4.5%, 330ml	6
Empress Premium British IPA	Limited Edition 5.9%, 330ml	6
Lucky Saint	Alcohol Free Beer 0.5% ABV, 330ml	5
Maison Sassy Brut Cider	France, Normandy, %5.2, 330ml	6

SOFT DRINKS

Juices (Orange / Apple / Pineapple / Grapefruit)	4.5
Coke / Diet Coke	4
Double Dutch Soda / Tonic / Light Tonic / Ginger Beer / Double Lemon	4
Grapefruit Soda	4
Le Tribute Olive Lemonade	6
Still Spring Water (750ml)	4.5
Sparkling Spring Water (750ml)	4.5

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POT OF TEA

Breakfast Blend	4	Darjeeling	4
Earl Grey	4	Fresh Mint	4
Green	4	Decaf Breakfast Blend	4
China Rose Petal	4		

COFFEE

Espresso	3	Flat White	4
Macchiato	3.5	Cappucino	4
Americano	3.5	Latte	4

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DESSERT MENU

CHEESE PLATE £12.5

Selection of three cheeses with crackers & homemade chutney

ICE CREAMS & SORBETS

£3.5 per scoop

Ice Creams

Pistachio / Milk Chocolate / Honeycomb

Sorbets

Mango / Blackcurrant / Mandarin

DESSERTS

Dark Chocolate & Pear Bavaois, Almond Nougatine & Blackcurrant Sorbet

£10.9

**Cinnamon Bramley Apple & Pistachio Crumble, with
Hot Sauternes Custard OR Vanilla Ice Cream**

£10.5

Mascarpone Banoffee With Warm Cinnamon Amaretto

£9.9

Eton Mess with Fresh Strawberries, Chantilly Cream, Merengues & Raspberry Coulis

£8.9

Passion Fruit & Vanilla Crème Brûlée

£8.9

DESSERT WINES

	100ml	BTL
Barros LBV Port, Douro (Portugal, 2016)	£10	£62 (750 ml)
Castelnau de Suduiraut (Sauternes, France, 2016)		£50 (375 ml)
‘Elysium’ Black Muscat, Quady Winery (California, USA, 2023)		£40 (375 ml)

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