

Soleil

BY CLAUDE

APÉRITIFS

PENINSULA GIN & TONIC	APEROL SPRITZ	FRAISE 75	COCONUT NEGRONI	AMALFI BERRY SPRITZ (0%)
Peninsula Mach II Gin, Tonic	Aperol, Sparkling Wine	Peninsula 1928 Gin, Fraise Cordial, Sparkling Wine	Rum, Bitter Aperitivo, Mancino Rosso Amaranto, Orange	Hayman's 0%, Berry, Lemon, Seltzer
19	25	25	25	18

RAW

Sea Bass Carpaccio, Cucumber, Fennel	18
Cured Brill, Citrus & Chervil Dressing	16
Summer Tomato Carpaccio, Tarbais Beans, French Shallots	15
Blue Fin Tuna, Lime, Star Anise, Sweet & Sour Dressing	18
County Wexford Beef Carpaccio	24

FISH

Lobster Roll, Herb Butter, French Fries	44
Grilled Turbot, Romesco Sauce	48
Roasted Dover Sole, Antiboise Sauce	Market Price
Steamed John Dory, Bay Leaf, Fennel	46

SALAD & VEGETABLES

Salade Niçoise	18
Grilled Sweet Peppers	12
Greek Salad	16
Globe Artichoke, Anchovy Dipping Sauce	16

MEAT

Braised Ox Cheek, Niçoise Style	35
Veal Chop, Gremolata	52
Rib-Eye, French Shallots	55
Brooklands Burger	45

PASTA

Gnocchi Pomodoro	16
Pea & Ricotta Ravioli	22

TO SHARE

Serves Two	
Baked Sea Bass en Croûte	120
Lamb Shoulder à l'ail, Soft Polenta	92
Roast Chicken, Amalfi Lemon, Anchovies	98

SIDES

French Fries	9
Soft Polenta	9
Selection of Greens	9
New Potatoes	9
Green Salad	9
Carrots	9
Ratatouille Niçoise	9
Tomatoes Provençale	9

DESSERT

Soleil's "La Tarte Tropicaine"	15
Warm Madeleine, Orange Blossom, Olive Oil Ice Cream	15
Chocolate Fondant, Orange Confit Ice Cream	15
Lemon Tart	15
Strawberries & Cream, Scottish Shortbread	15
Artisanal Ice Cream	Per scoop 7

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WINE OF THE DAY

Please speak to our team for the daily wine recommendation

CHAMPAGNE & ENGLISH SPARKLING WINE

	125ml / Bottle
Coates & Seely, Brut Reserve Hampshire, England NV	17 / 90
Deutz, Cuvée Peninsula Champagne, France NV	22 / 105
Dom Pérignon, Brut Champagne, France 2017	75 / 450
Charles Heidsieck, Brut Réserve Champagne, France NV	125
Louis Roederer, Collection 246 Champagne, France NV	140
Ruinart, Blanc de Blancs Champagne, France NV	210
Charles Heidsieck, Blanc des Millénaires Champagne, France 2014	280
Krug, Grande Cuvée Brut Champagne, France NV	450

CHAMPAGNE & ENGLISH SPARKLING ROSÉ

	125ml / Bottle
Gusbourne, Rosé Kent England 2020	17 / 90
Billecart-Salmon, Brut Rosé Champagne, France NV	29 / 160
Krug, Rosé Brut Champagne, France NV	135 / 680
Laurent-Perrier, Cuvée Rosé Brut Champagne, France NV	160
Ruinart, Rosé Champagne, France NV	200
Dom Pérignon, Rosé Champagne, France 2009	650

ROSÉ

	125ml / Bottle
Minuty Prestige Rosé Côtes de Provence, France 2025	10 / 58
281, Château Minuty Côtes de Provence, France 2023	28 / 165

NON-ALCOHOLIC — 0%

	125ml / Bottle
French Bloom 'Le Blanc' France	17 / 70
French Bloom 'Le Rosé' France	17 / 70
Zéro Degré Rouge, Domaine du Claouset, Lugaignac, France	14 / 55
Darjeeling Sparkling Tea, Saicho UK NV	16 / 65

WHITE

	125ml / Bottle
Papa Figos, Casa Ferreirinha Douro, Portugal 2024	10 / 58
Assyrtiko, Old Bush Vines, Muses Winery Greece 2025	12 / 68
Albariño, Turonia, Quinta de Couselo Rías Baixas, Spain 2023	14 / 72
Sauvignon Blanc, Lismore Western Cape, South Africa 2022	16 / 90
Chablis 1 ^{er} Cru Butteaux, Domaine Dupré Burgundy, France 2023	23 / 125
Meursault, Domaine Dubuet-Monthelie Burgundy, France 2024	31 / 170
Chardonnay, 16 Stops South Australia, Australia 2024	58
Macabeo, Sauvignon Blanc, Bodegas La Purísima Spain 2025	60
Chenin Blanc, Fairview South Africa 2023	68
Pinot Grigio, Terra Alpina Trentino, Italy 2025	70
Sauvignon Blanc, Te Muna, Craggy Range Hawke's Bay, New Zealand 2023	80
Sancerre, Pascal Jolivet Loire, France 2024	85
Viognier, Moulin de Gassac Languedoc, France 2024	87
Chablis, Domaine Jean Goulley Burgundy, France 2023	95
Chardonnay, Danbury Ridge Essex, England 2022	120
Savigny-lès-Beaune Blanc, Ropiteau Frères Burgundy, France 2022	125
Puligny-Montrachet, Joseph Pascal Burgundy, France 2023	195

RED

	125ml / Bottle
Merlot Agiorgitiko, 'The Red Muse' Clio, Muses Estate Thivaikos, Greece 2024	10 / 58
Primitivo, I Muri, Vigneti del Salento Puglia, Italy 2025	12 / 68
Rioja Tinto Reserva, Marqués de Murrieta Spain 2022	14 / 72
Pinot Noir, MOMO Seresin Estate Marlborough, New Zealand 2023	16 / 90
Syrah, Mullineux Swartland, South Africa 2019	20 / 110
Clos de Bigos, Margaux Bordeaux, France 2021	31 / 185
Carménère, Tradition Réserve, Château Los Boldos Chile 2023	58
Malbec, Catena Mendoza, Argentina 2022	65
Château Lestrille, Bordeaux Supérieur France 2018	70
Pinot Noir, Phantom, Lomond Wines South Africa 2022	70
Moulin-à-Vent, Château du Moulin-à-Vent Beaujolais, France 2023	78
Pinot Noir, La Crema, Sonoma Coast California, USA 2022	80
Syrah, Gimblett Gravels, Craggy Range Hawke's Bay, New Zealand 2021	80
Chianti Classico Riserva, Badia a Coltibuono Tuscany, Italy 2019	95
Barbaresco 'Nubiola' Pelissero Piedmont, Italy 2020	105
Vosne-Romanée, Domaine du Clos Frantin Burgundy, France 2021	165
Corton 'Les Renardes' Grand Cru, Antonin Cosnier Burgundy, France 2021	275

Full wine and spirits list available on request.

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