

# SARTORIA

**Thursday 29<sup>th</sup> September**

## **ARGIOLAS WINE DINNER**

Crab Salad "brown and white" with green apple &  
pickled radish

*Matched with Iselis Nasco di Cagliari DOC 2015*

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Calabrian cavatelli, anchovy butter, black cabbage  
& roasted bread crumbs

*Matched with Argiolas, Vermentino di Sardegna DOC 2015*

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Roasted venison with smoked garlic mash

*Matched with Turriga IGT Isola dei Nuraghi 2012*

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Ricotta mousse with marinated figs & croccante

*Matched with Angialis IGT Isola dei Nuraghi 2012*

£70pp 4 course dinner  
£120 with matching wines

Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary service charge of 12.5% will be added to your bill.  
Please note these menus are subject to change due to seasonality and produce availability.