

SARTORIA

SET MENUS

Menu A

3 courses - £58.00

Tuna tartare

Roast Welsh lamb, charcoal aubergine puree

Amaretto tiramisu

Wine recommendations:

2015 Insolia, Cusumano, Sicilia - £40.00

2015 Chianti Classico Fonterutoli, Castello di Fonterutoli - £55.00

Menu B

3 courses - £62.00

Beef carpaccio

Roasted turbot, chard, anchovy

Bergamot cream, cocoa sorbet

Wine recommendations:

2017 Terlaner Classico, Cantina Terlano - £60.00

2014 Marche Rosso, Stefano Antonucci, Azienda Santa Barbara - £60.00

Add an extra cheese course for £12.00pp

*Vegetarian and dietary requirement options are available upon request
Dishes are subject to change due to seasonality and produce availability
All pricing includes VAT but excludes a 12,5% discretionary service charge*

SARTORIA

Menu C
4 courses - £70.00

Burrata d'Andria, tomatoes, anchovy

Saffron risotto, roast pigeon

Roast Welsh lamb, charcoal aubergine puree

Tartufo di pizzo

Wine recommendations:

2014 Roncaglia, Mancini, Albanella - £45.00

2014 Vertigo, Livio Felluga, Friuli Venezia Giulia - £60.00

Menu D
4 courses- £75.00

Vitello tonnato

Tortelli, burrata, 'nduja, aged Modena balsamic vinegar

Salt crusted sea bass

Bergamot cream, cocoa sorbet

Wine recommendations:

2014 Fiano di Avellino, Guido Marsella, Campania - £70.00

2016 Langhe Nebbiolo, Produttori di Barbaresco - £60.00

Add an extra cheese course for £12.00pp

SARTORIA

Menu E
4 courses- £80.00

Beef carpaccio

Gnocchi, porcini, Sicilian red prawns

Roasted turbot, chard, anchovy

Amaretto tiramisu

Wine recommendations:

2015 Vigna 'Ngena, Capichera - £90.00

2013 Barbaresco Asili, Ca' Del Baio - £100.00

Add an extra cheese course for £12.00pp

SARTORIA

SET LUNCH MENU

Ribollita soup

Barbecued mackerel, cauliflower salad

Tagliolini, tomato, basil, Grana Padano

Secondi

Cauliflower steak, cauliflower puree, couscous

Pan-fried squid, Tuscan cannellini beans

Chicken, pumpkin mash, mascarpone mushroom sauce

Dolci

Panna cotta with mixed berries

Cake of the day

Ice cream

**3 courses, water and tea/coffee
£41.00**

Add an extra cheese course for £12.00pp

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REDUCED A LA CARTE

Available for groups of up to 14 guests without pre order or for up to 30 with a pre order provided one week in advance together with a seating plan.

Starters

Winter salad	11.50
Crab salad "brown and white", celeriac, green apple	18.50
Veal, tuna sauce	14.50

Mains

Roasted turbot, chard, anchovy	33.00
21-day aged Hereford beef, pumpkin mash, cavolo nero	34.00
Roasted cauliflower	19.50

Desserts

Amaretto tiramisù	8.00
Bergamot cream, cocoa sorbet	8.00
Ice creams and sorbets	7.50

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SARTORIA

CANAPES AND BOWL FOOD

If you would like to enjoy some canapes before your dinner, we recommend to order between 2 and 3 per person.

CANAPES

Grana Padano cheese puff
Burrata, brown bread, anchovies
Polenta, chicken liver
Saffron, beef ragu arancini
Crostini medley
Pizzetta

£3.00 each

Crab, avocado, carasau
Pappa al pomodoro, mozzarella, bottarga
Beef carpaccio, mostarda, pickled black truffle
Tuna tartare, smoked aubergine

£4.00 each

BOWL FOOD

Pappa al pomodoro
Tuna tartare, avocado
Mushroom risotto
Penne bolognese (meat ragout)
Fregola seafood
Barley, pumpkin, sausage

£8.00 each

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