

SARTORIA

SET LUNCH MENU

Primi

Green soup

Pan-fried squid, Tuscan cannellini beans

Tagliolini, tomato, basil, Grana Padano

Secondi

Sea trout, samphire, borage

Chicken, wild garlic mash, mascarpone mushroom sauce

Polenta, hazelnuts, spring vegetables

Dolci

Panna cotta with mixed berries

Cake of the day

Ice cream

2 courses £26.50

3 courses £32.50

Extra cheese course - £12.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £4.50

*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*

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SET MENUS

SARTORIA CLASSICS

4 courses- £80.00

Crab salad "brown and white", horseradish

Tortelli, burrata, 'nduja, aged Modena balsamic vinegar

Home cured black cod, liquorice

Zabaglione

Wine recommendations:

2017 Gavi dei Gavi Etichetta Nera, La Scolca - £105.00

2009 Casa Via Syrah, Fontodi - £110.00

Menu A

3 courses - £58.00

Tuna tartare

Roast Welsh lamb, sweetbread, courgette, mint

Amaretto tiramisu

Wine recommendations:

2016 Aulente Bianco, San Patrignano - £45.00

2015 Chianti Classico Fonterutoli, Castello di Fonterutoli - £60.00

Extra cheese course - £12.00pp

Selection of homemade bread and olive oil - £2.00pp

Tea and coffee - £4.50pp

Still and sparkling water - £4.50

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Menu B

3 courses - £62.00

Beef battuta, anchovies

Sea bass, tomato, saffron guazzetto

Lemon cream, strawberry sorbet

Wine recommendations:

2017 Sauvignon Lahn, San Michele Appiano, Sauvignon Bianco - £60.00

2017 Vertigo, Livio Felluga - £65.00

Menu C

4 courses - £70.00

Burrata d'Andria, artichokes

Grana Padano Riserva, summer truffle risotto

Roast Welsh lamb, sweetbread, courgette, mint

Tartufo di pizzo

Wine recommendations:

2014 Roncaglia, Mancini, Albanella - £50.00

2014 Vino Nobile di Montepulciano, Corte Alla Flora - £75.00

Extra cheese course - £12.00pp

Selection of homemade bread and olive oil - £2.00pp

Tea and coffee - £4.50pp

Still and sparkling water - £4.50

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Menu D
4 courses- £75.00

Vitello tonnato

Tortelli, burrata, 'nduja, aged Modena balsamic vinegar

21-day aged Hereford beef, rocket pesto, aged balsamic

Lemon cream, strawberry sorbet

Wine recommendations:

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

2015 Montepulciano Marina Cvetic, Masciarelli - £80.00

Menu E
4 courses- £85.00

Burrata and anchovy stuffed courgette flower

Mezze maniche, pesto, Sicilian red prawns

Salt crust sea bass

Amaretto tiramisu

Wine recommendations:

2015 Vigna 'Ngena, Capichera - £95.00

2015 Barbaresco Asili, Ca' del Baio, Nebbiolo - £110.00

Extra cheese course - £12.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £4.50

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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

Burrata, artichokes	14.50
Crab salad "brown and white", horseradish	18.50
Beef battuta, anchovies	18.00

Mains

Roasted turbot, romano peppers, fine herbs salad	33.00
21-day aged Hereford beef, rocket pesto, aged balsamic	34.50
Polenta, hazelnuts, spring vegetables	19.50

Desserts

Amaretto tiramisù	8.00
Lemon cream, strawberry sorbet	8.00
Ice creams and sorbets	7.50

Extra cheese course - £12.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £4.50

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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

Extra cheese course - £12.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £4.50

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