

SARTORIA

Cicchetti

Insalata di pollo, maionese allo zafferano <i>Chicken salad, saffron mayonnaise, romaine lettuce</i>	8.00
Capasanta arrosto al Marsala e tartufo nero <i>Charcoal diver scallops, Marsala and black truffle</i>	12.00
Cheese puff al Grana Padano e salsa di acciughe <i>Grana Padano cheese puff with anchovy sauce, sage</i>	8.00
Insalata di barbabietola, formaggio caprino e aceto balsamico <i>Heritage pickled Beetroot, goat cheese and aged balsamic vinegar</i>	10.00
Culatello, sott'olio e mozzarella di bufala <i>Culatello, homemade pickles and buffalo mozzarella</i>	12.00

Antipasti

Insalata d'autunno <i>Autumn vegetables, pulses purée</i>	12.00
Stracciatella, radicchio tardivo, arance e pangrattato <i>Stracciatella cheese, radicchio, oranges and bread crumbs</i>	13.50
Insalata di granchio, pinzimonio <i>Crab salad "brown and white" pinzimonio style</i>	18.50
Battuta di manzo e acciughe <i>Beef battuta, anchovies</i>	16.00
Polpo, crema di ceci, ricotta mustia <i>Charcoal octopus, chickpea puree, smoked ricotta</i>	14.50

Primi

Risotto Grana Padano Riserva, 2g tartufo di norcia <i>Grana Padano Riserva risotto, 2g winter black truffle</i> <i>(£5 per gram for black truffle)</i>	20.00
Fregola sarda con frutti di mare <i>Sardinian Seafood fregola</i>	26.00
Tagliolini all'astice e limone d'Amalfi <i>Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil</i>	29.00
Spaghetti alla carbonara <i>Spaghetti carbonara</i>	18.00
Tortelli di burrata 'nduja, aceto balsamico di Modena <i>Burrata tortelli, 'nduja, Modena balsamic vinegar</i>	18.50

Kindly note that a £2.00 cover charge per person will apply.
Prices are inclusive of VAT but exclusive of 12.5% service charge.
Please speak to a member of staff if you have any allergies or intolerances.
All our menus are subject to change due to seasonality and produce availability.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

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Secondi

<i>Polenta, nocciole e funghi misti</i>	16.00
<i>Polenta, wild mushrooms, hazelnuts</i>	
<i>Baccalà marinato alla liquirizia</i>	35.00
<i>Home cured black cod, liquorice</i>	
<i>Fritto misto</i>	24.50
<i>Market selection of fried fish</i>	
<i>Agnello Gallese</i>	26.00
<i>Roast Welsh lamb, sweetbread, roasted artichoke</i>	
<i>Orecchia di elefante per due</i>	32.50pp
<i>The real veal Milanese for two</i>	

Contorni

<i>Patate arrosto</i>	4.50
<i>Roast potatoes</i>	
<i>Insalata di rucola, cipolla di Tropea</i>	5.00
<i>Rocket, Tropea onion, torpedo tomatoes</i>	
<i>Spinaci con aglio e peperoncino</i>	6.00
<i>Sauteed spinach, garlic, chilli</i>	
<i>Zucchine fritte</i>	9.00
<i>Deep fried zucchini</i>	

Dolci

<i>Zabaglione al Marsala</i>	17.50
<i>Marsala Zabaglione - for two (please allow 20 minutes)</i>	
<i>Crema al limone, frutti di bosco</i>	8.50
<i>Amalfi lemon cream, wild berries</i>	
<i>Torta al pistacchio</i>	8.00
<i>Pistachio cake</i>	
<i>Tartufo di pizzo</i>	9.50
<i>Hazelnut and pistachio Calabrian truffle</i>	
<i>Gelato & sorbetti</i>	7.50
<i>Selection of ice cream & sorbet</i>	

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