

# SARTORIA

## Antipasti

<i>Capasanta in graticola, 'nduja, salsa verde</i>	14.50
<i>Charcoal scallops, 'nduja, salsa verde</i>	
<i>345 kcal</i>	
<i>Polpo grigliato</i>	13.50
<i>Grilled octopus, creamed potatoes, watercress, smoked ricotta</i>	
<i>415 Kcal</i>	
<i>Vitello tonnato</i>	12.50
<i>Veal, tuna sauce</i>	
<i>376 kcal</i>	
<i>Pinzimonio di verdure, macco di melanzane</i>	13.50
<i>Seasonal vegetables salad, smoked aubergine puree</i>	
<i>443 kcal</i>	
<i>Antipasto all'italiana</i>	17.00
<i>Cured salami, buffalo mozzarella, 'nduja' bruschetta</i>	
<i>537 kcal</i>	
<i>Fritto misto</i>	26.50
<i>Market selection of fried fish</i>	
<i>680 kcal</i>	
<i>Burrata, arancia sanguinella, finocchio, olive nere</i>	15.50
<i>Burrata cheese, blood orange, fennel, black olives</i>	
<i>281 kcal</i>	

## Primi

<i>Risotto allo zafferano, asparagi e spugnole</i>	26.00
<i>Saffron risotto with asparagus and morels</i>	
<i>660 kcal</i>	
<i>Tagliolini all'astice e limone d'Amalfi</i>	32.00
<i>Scottish lobster tagliolini, Amalfi lemon, chilli, basil</i>	
<i>845 kcal</i>	
<i>Spaghetti alla carbonara</i>	19.00
<i>Carbonara spaghetti</i>	
<i>1130 kcal</i>	
<i>Tortelli di burrata, aceto balsamico di Modena</i>	21.50
<i>Burrata tortelli, Modena balsamic vinegar</i>	
<i>744 kcal</i>	
<i>Fettuccine con ragu di cinghiale</i>	21.50
<i>Wild boar ragu fettuccine, juniper berries</i>	
<i>692 kcal</i>	
<i>Fregola sarda ai frutti di mare</i>	27.50
<i>Seafood fregola</i>	
<i>821 kcal</i>	

**We are now a cashless restaurant, we apologise for any inconvenience**

Adults need around 2000Kcal a day.

Kindly note that a £2.00 cover charge per person will apply.

Prices are inclusive of VAT but exclusive of 13.50% 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>Tiella di verdure di stagione</i> <i>Tiella of seasonal vegetables</i> 288 kcal	27.50
<i>Baccalà marinato alla liquirizia</i> <i>Home-cured black cod, liquorice</i> 645 kcal	37.00
<i>Orecchia di elefante per due</i> <i>The real veal Milanese for two</i> 1626 kcal	36.00pp
<i>Tagliata di manzo scozzese, Grana Padano, rucola, pomodorini</i> <i>Black Angus beef tagliata, Grana Padano cheese, rocket, tomatoes</i> 749 kcal	40.00
<i>Agnello Gallese, animella, purea di zucca, colatura di alici</i> <i>Roast Welsh lamb, sweetbread, pumpkin mash, colatura di alici</i> 985 kcal	32.00
<i>Rombo Chiodato, purea di patate, vongole, capperi, olive e pomodori</i> <i>Wild turbot, potato mash, clams, capers, olives, tomato confict</i> 551 kcal	37.00

## Contorni

<i>Patate arrosto</i> <i>Roast potatoes</i> 423 kcal	7.50
<i>Insalata mista</i> <i>Mixed salad</i> 167 kcal	7.50
<i>Spinaci saltati in padella</i> <i>Creamy wilted spinach</i> 263 kcal	7.50

Please note that our basket of bread and olive oil contains 359 kcal per serving.

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