

# 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>Culatello e melone, mozzarella di bufala</i>	18.00
<i>Culatello ham and melon, buffalo mozzarella</i>	
<i>516 kcal</i>	
<i>Battuta di manzo e carciofi</i>	17.00
<i>Beef battuta, Sicilian pickled artichokes, anchovies</i>	
<i>264 kcal</i>	
<i>Stracciatella, pomodori marinati, olio al basilico, pane carasau</i>	16.00
<i>Stracciatella cheese, cured tomatoes, basil oil, carasau bread</i>	
<i>288 kcal</i>	
<i>Fiore di zucca gratinato, ricotta, Grana Padano, mayo allo zafferano</i>	15.00
<i>Gratin courgette flower, ricotta, Grana Padano cheese, saffron mayo</i>	
<i>420 kcal</i>	

## Primi

<i>Risotto al basilico, carpaccio di gamberi e tartare di pomodori</i>	28.00
<i>Basil pesto risotto, Mazzara prawns carpaccio and tomatoes</i>	
<i>640 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>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 vitello e pistacchio di Bronte</i>	22.50
<i>Veal ragu fettuccine, Bronte pistachio</i>	
<i>613 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>Timballo di verdure, fonduta di Grana Padano</i>	24.50
<i>Timballo di verdure, Grana Padano fondue</i>	
<i>450 kcal</i>	
<i>Baccalà marinato alla liquirizia</i>	38.00
<i>Home-cured black cod, liquorice</i>	
<i>645 kcal</i>	
<i>Orecchia di elefante per due</i>	36.00pp
<i>The real veal Milanese for two</i>	
<i>1626 kcal</i>	
<i>Tagliata di manzo scozzese, asparagi bianchi, funghi, patate croccanti</i>	44.00
<i>Black Angus beef tagliata, white asparagus, wild mushrooms, crispy potatoes</i>	
<i>624 kcal</i>	
<i>Agnello Gallese vignarola e animella</i>	34.00
<i>Roast Welsh lamb "vignarola style" and sweetbread</i>	
<i>1008 kcal</i>	
<i>Rombo Chiodato, purea di patate, ragu di crostacei</i>	38.00
<i>Wild turbot, mash potato, crustacean ragu</i>	
<i>489 kcal</i>	

## Contorni

<i>Patate arrosto</i>	7.50
<i>Roast potatoes</i>	
<i>423 kcal</i>	
<i>Insalata mista</i>	7.50
<i>Mixed salad</i>	
<i>167 kcal</i>	
<i>Spinaci aglio, olio e peperoncino</i>	7.50
<i>spinach garlic and chilli</i>	
<i>164 kcal</i>	
<i>Zucchine fritte</i>	9.50
<i>Deep fried zucchini</i>	
<i>334 kcal</i>	
<i>Asparagi cacio e pepe</i>	9.50
<i>Cacio e pepe Asparagus</i>	
<i>391 kcal</i>	

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

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