

SARTORIA

*Adults need around 2000 Kcal a day
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 13,5% discretionary service charge.*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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SET MENUS

SARTORIA CLASSICS

4 courses - £105.00

Grilled octopus, cannellini beans, watercress, smoked ricotta
441 Kcal

Ricotta and spinach tortelli butter and sage
729 kcal

Sea bass with Tropea onion jam Monk's beard
538 Kcal

Tartufo di Pizzo
385 kcal

Wine recommendations:

White: Chardonnay, Planeta 2022 - £110

Red: Pinot Nero Alto Adige Schweizer, Franz Haas
2019 - £99

Menu A

3 courses - £65.00

Veal, tuna sauce
441 Kcal

Roast Welsh lamb with wild garlic mash, sweetbread
850 kcal

Amaretto tiramisu
450 Kcal

Wine recommendations:

White: Vermentino, Casanova della Spinetta 2022 - £65

Red: Chianti Classico Gran Selezione "Il Grigio", San Felice
2019 - £88

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Menu B **3 courses - £75.00**

Tuna tartare fennel and fresh chilli
274 kcal

Stone bass with mixed peppers, taggiasche olives and anchovies
791 Kcal

Amaretto tiramisu
821 kcal

Wine recommendations:

White: Pinot Grigio Collio, Livio Felluga 2021 - £75

Red: Amarone della Valpolicella, Giacomo Montresor 2018 - £9

Menu C (V) **3 courses - £55.00**

Burrata smoked aubergine puree
632 kcal

Polenta with oven roast spring vegetables
632 kcal

Rum baba with candied cherries
301 kcal

Wine recommendations:

White: Pinot Grigio Collio, Livio Felluga 2021 - £75

Red: Amarone della Valpolicella, Giacomo Montresor 2018 - £99

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THREE COURSE MENU

Available for groups of up to 12 guests without pre order or for up to 30 with a pre order provided one week in advance together with a seating plan.

Starters:

Veal, tuna sauce

15.50

394 kcal

Grilled octopus, cannellini beans, watercress, smoked ricotta

17.50

441 kcal

Burrata, smoked aubergine puree

16.50

395 kcal

Main courses:

Sea bass with Tropea onion jam Monk's beard

47.00

619 kcal

Black Angus beef tagliata, asparagus and morels

49.00

1219 kcal

Risotto, asparagus Mazara prawn and veal jus

29.00

1308 kcal

Desserts:

Selection of Ice cream & sorbets

8.50

Ice cream: 130 kcal

Sorbet: 62 kcal

Amaretto tiramisu

9.00

450 kcal

Tartufo di Pizzo

10.50

385 kcal

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Extra cheese course - £15.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £5.00

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
129 kcal
Burrata, brown bread, anchovies
80 kcal
Crostini medley
72 kcal
Pizzetta
139 kcal

£3.00 each

Pappa al pomodoro, mozzarella, bottarga
115 kcal
Beef carpaccio, mostarda, pickled black truffle
71 kcal
Tuna tartare, smoked aubergine
111 kcal

£4.00 each

BOWL FOOD

Pappa al pomodoro
133 kcal
Tuna tartare, avocado
203 kcal
Mushroom risotto
571 kcal
Penne Bolognese
461 kcal

£8.00 each

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