

SARTORIA

bar ristorante

PRIVATE DINING MENU B

£95.00

Starters

Beef Tartare, truffle and grana padano

Burrata with heritage tomatoes (v)

Scallops, nduja, green sauce

Pasta

Burrata Tortelli butter and sage (v)

Spring Risotto (v)

Fettuccine wild mushroom (v)

Mains

Mixed Vegetables Stuffed Courgette (v)

Sea Bass and mazara prawns

Beef Fillet magliocco sauce and truffle

Desserts

Amaretto Tiramisu (v)

Chocolate Caprese with vanilla ice cream (v)

Lemon Cream with mixed berries sorbet (v/vg)

Adults need around 2000 kcal a day.

Prices are inclusive of VAT but exclusive of 14.5% 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 seasonally and produce available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs unpasteurised cheese may increase your risk of foodborne illness.