

SARTORIA

SET MENUS

Menu A

3 courses - £58.00

Tuna tartare

Slow roasted black pig belly, pickled vegetables & sanguinaccio

Tiramisu

Wine recommendations:

2015 Insolia, Cusumano, Sicilia - £40.00

2012 Aglianico Vignantino, Selvanova - £50.00

Menu B

3 courses - £62.00

Beef battuta, pickled black truffle, hazelnuts and anchovies

Turbot with artichokes

Bergamot cream and cocoa sorbet

Wine recommendations:

2016 Soave Classico, Pieropan - £50.00

2014 Marche Rosso, Stefano Antonucci, Azienda Santa Barbara - £60.00

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Menu C
4 courses - £67.50

Burrata d'Andria

Saffron and pigeon liver risotto

Roast and braised lamb, seasonal vegetables

Pistachio ice cream with chocolate sauce

Wine recommendations:

2015 Verdicchio Jesi Classico "Tralivio", Sartarelli - £40.00
2014 Vertigo, Livio Felluga, Friuli Venezia Giulia - £60.00

Menu D
4 courses- £75.00

Vitello tonnato

Tortelli with burrata, 'nduja and aged Modena balsamic vinegar

Salt crusted sea bass

Roasted pear with chocolate

Wine recommendations:

2014 Fiano di Avellino, Guido Marsella, Campania - £70.00
2016 Langhe Nebbiolo, Produttori di Barbaresco - £60.00

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Menu E
4 courses- £80.00

Beef battuta, pickled black truffle, hazelnuts and anchovies

Pasta chijna

Turbot with artichokes

Roasted pear with chocolate

Wine recommendations:

2015 Vigna 'Ngena, Capichera - £90.00

2013 Barbaresco Asili, Ca' Del Baio - £100.00

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REDUCED A LA CARTE

Available for groups of up to 14 guests

Starters

Burrata d' Andria <i>Burrata and torpedino tomatoes, smoked aubergine basil leaves, "mosto cotto"</i>	13.00
Insalata di granchio <i>Crab salad "brown and white" with green apple and avocado</i>	18.50
Vitello tonnato <i>Sliced veal with tuna mayonnaise</i>	14.50

Mains

Rombo con Carciofi <i>Turbot with artichokes</i>	33.00
Tagliata di manzo scozzese e midollo <i>Black Angus beef tagliata and cured marrow bones</i>	32.50
Polenta corvino con funghi di stagione e tartufo <i>Brown polenta with wild mushrooms and truffle</i>	19.50

Desserts

Tiramisù	8.00
Crema al Bergamotto <i>Bergamot cream and cocoa sorbet</i>	8.00
Ice creams and sorbets	7.50

*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 12,5% discretionary service charge*

SARTORIA

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
Burrata, brown bread & anchovies
Polenta and chicken liver
Saffron and beef ragu arancini
Crostini medley
Pizzetta

£3.00 each

Crab & avocado with carasau
Pappa al pomodoro, mozzarella and bottarga
Beef carpaccio, mostarda and pickled black truffle
Tuna tartare and smoked aubergine

£4.00 each

BOWL FOOD

Pappa al pomodoro
Tuna tartare and avocado
Mushroom risotto
Penne bolognese (meat ragout)
Fregola sea food
Barley with pumpkin and sausage

£8.00 each

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