

SARTORIA

Private Dining Menu A £75.00

STARTERS

Autumn salad, chickpeas hummus, black truffle (V/VG)
297 kcal

Grilled octopus, potatoes, and watercress
198 kcal

Veal, tuna sauce
398 kcal

MAINS

Polenta with oven roast seasonal vegetables (V/VG)
719 kcal

Cured cod with black olives tapenade
992 kcal

Beef sirloin, black cabbage and wild mushroom
923 kcal

DESSERTS

Amaretto tiramisu (V)
738 kcal

Tartufo di Pizzo (V)
586 kcal

Selection of ice cream & sorbets (V/VG)
I/C 321 kcal
Sorbets 200 kcal

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 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.

SARTORIA

Private Dining Menu B

£95.00

STARTERS

Beef tartare, truffle and grana padano

598 kcal

Burrata with pickled beetroot (V)

489 kcal

Scallops nduja, green sauce

143 kcal

PASTA

Tortelli pumpkin sage and mozzarella (V)

480 kcal

Risotto saffron and pear (V)

1104 kcal

Fettuccine wild mushroom (V)

548 kcal

MAINS

Cauliflower steak with black truffle (V)

747 kcal

Sea bass and mazara prawns

561 kcal

Beef fillet magliocco sauce and truffle

727 kcal

DESSERTS

Amaretto tiramisu (V)

738 kcal

Chocolate caprese with vanilla ice cream (V)

669 kcal

Lemon cream with mixed berries sorbet (V/VG)

661 kcal

Adults need around 2000 kcal a day.

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