

# SARTORIA

*bar e ristorante*

## FESTIVE CLASSIC MENU

3 COURSES £95 *per person*

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team.

A pre-order may be required.



### ANTIPASTI

#### Carpaccio di manzo

Beef carpaccio served with black truffle

#### Crab salad

White and brown crab meat, apple sauce

#### Stracciatella and radicchio (v)

Sweet and sour braised radicchio, balsamic vinegar

### SECONDI

#### Beef tagliata

Pan fried roast beef, saute' wild mushroom, mash and potato crisp

#### Roast sea bass

Served with squid, tomatoes, clams, mussels and prawns

#### Polenta grana Padano (vg)

Boiled cornmeal, grana padano cheese, shaved truffle

### DOLCI

#### Tiramisu panettone

Mascarpone cream, coffee and marsala wine

#### Bergamot cream

Bergamot zest and cream served with berries sorbet

#### Gianduja cake

Chocolate and hazelnut cake with mango sorbet

#### Mangia e bevi (vg)

Strawberry jelly, fresh berries, and strawberry sorbet

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 14.5% service charge (15% exclusive hire) will be added to your final bill.