

## SAMPLE MENU



### ANTIPASTI MISTI

Sicilian olive sourdough, Locatelli olive oil (ve) (110kcal)	5.50
Radicchio, beetroot, orange and toasted walnut salad, mustard dressing (193 kcal)	9.50
Parma ham, marinated figs, aged balsamic (267 kcal)	12.00
Burrata, pumpkin, thyme, toasted hazelnuts (v) (322 kcal)	15.50

### SECONDI

Pumpkin tortelloni, Parmigiano Reggiano, sage, amaretto crumble (v) (584 kcal)	17.50
Paccheri pasta, pink sea bream, cherry tomatoes	
Taggiasche olives, capers, chilli, toasted almond (707 kcal)	18.00
Slow-cooked lamb neck, creamy polenta, sauté mushrooms (531 kcal)	26.00
Pan fried fillet of Stone bass, beans, celery, parsley sauce, mixed leaves salad (474 kcal)	25.00
Cauliflower steak, chickpea sauce, soy ricotta, almond and parsley pesto (ve) (506 kcal)	15.50

### DOLCI

Tiramisù (v) (473 kcal)	8.50
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### MARITOZZO

Maritozzo, Chantilly cream (v)	6.00
Maritozzo, chocolate custard, Chantilly cream (v)	6.00

### COCKTAILS

<b>Negroni – Created by Giorgio Locatelli</b>	12.50
Tanqueray Gin, Campari, Carpano Antica Formula	
<b>The National Passion</b>	16.00
Champagne, Vodka, Passion Fruit, Lemon	
<b>Fig and Truffle Spritz (110 kcal)</b>	7.50
Figs, Honey, Truffle, Vichy Catalan (non-alcoholic)	

## MENU CURATED BY GIORGIO LOCATELLI

Giorgio Locatelli is a renowned Italian chef with a 40-year career. Born in Corgeno, Northern Italy, he trained in London and France before earning a Michelin star at Zafferano in 1999. In 2002, he and his wife, Plaxy, opened 'Locanda Locatelli,' a Michelin-starred staple of Italian cuisine in London. He's also a celebrated TV personality and has been awarded the title of Cavaliere, Order of the Merit of the Italian Republic.

(v) Vegetarian (ve) Vegan

All prices are inclusive of a 10% member discount.

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts, or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day.