SARTORIA

SAVILE ROW

CLASSIC MENU

£65 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 is required.

PRIMI

VITELLO TONNATO
Veal carpaccio, tuna and caper sauce

BURRATA *(v)*
Sicilian Bono Estate olive oil, marinated fennel, burrata

PINZIMONIO *(vg)*
Breakfast radish, endives, carrots, lentil & chickpea hummus

SECONDI

All mains are served with sharing roast potatoes (vg) and green salad (vg) for the table

TAGLIATA
Sustainably raised, grass-fed Aberdeen Angus beef Sirloin, with Rocket and Parmesan

SEA BASS PUTTANESCA
Sea Bass Fillet, tomato sauce, olives, chilli and capers

RISOTTO BASILICO E FUNGHI *(v) (vg on request)*
Basil & mushroom risotto

DOLCI

PANNA COTTA ANANAS E COCCO
Coconut and pineapple panna cotta

TIRAMISU *(v)*
Classic tiramisù, Marsala liqueur

GELATO E SORBETTI
Choose from Ice Cream (v) *or* Sorbet (vg)
Ask your server for todays flavours

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

All prices include VAT at the current rate. Service charge will be added to your final bill.. 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 also 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. We are a cashless venue.