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# THE SLICE



## **Pollini**

NEW



By [Sophie Laughton](#)

Given that Pollini is housed inside Ladbroke Hall, a Notting Hill's swanky neighbourhood arts venue, it's no surprise that it's all very highbrow - intellectual folks nod along to a serious talk next door, energetic waiters zip past in hip grey boiler suits, and a trip to the loos involves a detour through an exhibition of exquisite vases. But what is surprising is its breathtaking design. The towering atrium, contemporary artworks, neoclassical columns and massive anemone-like chandelier all give the effect of eating dinner in a museum - you half expect to see a marble statue propped up on the emerald cushions at the table next to you. Luckily the food is almost as beautiful as the surroundings. Chef Emmanuele Pollini's signature dish Ravioli della Graziella is a genius take on lasagne: a silken knot filled on one side with bechamel and the other with luscious pork ragu, studded with shards of dehydrated sauce. The portion is a little on the smaller side - treat this as a starter (along with a sublime black truffle pizzetta) and save yourself for a heftier plate of sumptuous wild boar tagliatelle or Cornish monkfish poached in Gavi di Gavi wine. Finish with a scoop of homemade gelato and soak it all in.

Mains from £22. Ladbroke Hall, 79 Barlby Rd, Notting Hill. Book [here](#).