

POLLINI

JAZZ^{AT} LAUBROKE HALL

two-course £54pp | three-course £60pp
(service charge included)

starters (to choose)

aubergine caviar

tomato yuzu kosho, seeded cracker and radish (pb)

manzo di pozza

beef carpaccio, pecorino, rocket and preserved lemon

datterini e acciughe pizzetta

Cetara anchovies, datterini tomatoes and stracciatella di bufala D.O.P

crudo di spigola

*wild sea bass carpaccio, bottarga di muggine and finger lime
(supplement £8)*

mains (to choose)

tagliatelle al cinghiale

wild boar ragù, Rosso di Montalcino

paccheri pomodoro e oro

silky San Marzano and datterini sauce, with burrata D.O.P (v)

spigola alla griglia

line caught Cornish seabass, escarole and Taggiasca olives

ribeye al pepe verde

*aged Hereford ribeye beef and fresh green peppercorns, served with fries
(supplement £10)*

dolci (to choose)

frutta di stagione

rhubarb, winter berries and Williams pear (pb)

tiramisù classico

mascarpone, savoiardi and amaretto disaronno (v)

gelato & sorbet (two scoops)

*salted caramel (v) | hazelnut (v) | vanilla (v) | chocolate (v)
yuzu (pb) | muscat grape & grappa (pb) | amalfi lemon (v)*



Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based.