

POLLINI

JAZZ AT LAUBROKE HALL

two-course £54pp | three-course £60pp

(service charge included)

starters

aubergine caviar

tomato yuzu kosho, seeded cracker and radish (pb)

datterini e acciughe pizzetta

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

wagyu bresaola carpaccio

crudo di spigola

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

mains

cannelloni ricotta e spinaci

ricotta, spinach, datterini sauce, parmesan and basil (v)

insalata tiepida di polpo

warm octopus salad, datterini tomatoes, potatoes and Sorrento lemon

braised beef cheeks

*polenta and fresh Umbrian black winter truffle
(supplement £10)*

dolci

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) | amalfi lemon (v)*



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

champagne & sparkling	prosecco di valdobbiandene <i>Veneto, Italy, 2023</i>	12 (125ml) 70 (bottle)
	r de ruinart <i>NV</i>	20 (125ml) 130 (bottle)
	ruinart <i>'Blanc de Blancs', NV</i>	220
	dom pérignon <i>2015</i>	420
	krug vintage <i>2011</i>	700
	krug vintage <i>2004</i>	1,200
sparkling (non-alcoholic)	wild idol	12 (125ml) 70 (bottle)
white	fiano dal vulcano <i>Falanghina Del Beneventano, Campania, IGT, 2024</i>	9.5 (125ml) 50 (bottle)
	gavi di gavi <i>Lugarara, La Giustiniana, Piedmont, 2024</i>	12 (125ml) 65 (bottle)
	vermentino di bolgheri <i>Guado al Tasso, Antinori, Tuscany, 2024</i>	13 (125ml) 75 (bottle)
	miani bianco <i>Friuli Colli Orientali, 2021</i>	360
	le Montrachet grand cru <i>Domaine Remoissenet, 2011</i>	1,350
rosé	peyrassol rosé <i>Côtes De Provence, 2024 (Organic)</i>	15 (125ml) 90 (bottle)
	rock angel <i>Château d'Esclans, Provence, 2022</i>	95
red	salice salentino <i>Riserva, 'Il Tauro' Puglia, DOC, 2021</i>	9.5 (125ml) 50 (bottle)
	langhe nebbiolo <i>Occhetti, Prunotto, Antinori, 2023</i>	14.5 (125ml) 85 (bottle)
	vino rosso <i>'6th Edition Rooster', Cupano, NV</i>	85
	le volte dell ornellaia <i>Bolgheri, 2022</i>	95
	ombrone <i>Rosso, Sant'Antimo, Cupano, DOC, Tuscany, 2019</i>	135
	bourgogne <i>Orchis Masculina, Naudin Ferrand, 2021</i>	150
	brunello di montalcino <i>Cupano, DOCG, Tuscany, 2020</i>	190
	château talbot <i>Grand Cru Classe, St. Julien, 2015</i>	240
	barolo riserva <i>Oddero, Vigna Rionda, Piedmont, 2012</i>	440
	barbaresco <i>Gaja, 2016</i>	650
	brunello di montalcino riserva <i>Case Basse Di Gianfranco Soldera, 1997</i>	1,600
sake	sake shiraiwa <i>Toyama Prefecture</i>	195
classic cocktails	margarita negroni old-fashioned	14
	martini	15
signature cocktails	pink tequila <i>mijenta blanco, pink grapefruit soda, pink foam</i>	16
	club delight <i>vanilla vodka, spicy citrus sherbet, soda</i>	16
	scarlet fizz <i>italicus, blood orange, prosecco, soda</i>	16
	the talbot <i>spiced rum, olive syrup, bitters</i>	16
mocktails	limone basilico virgin paloma	10

