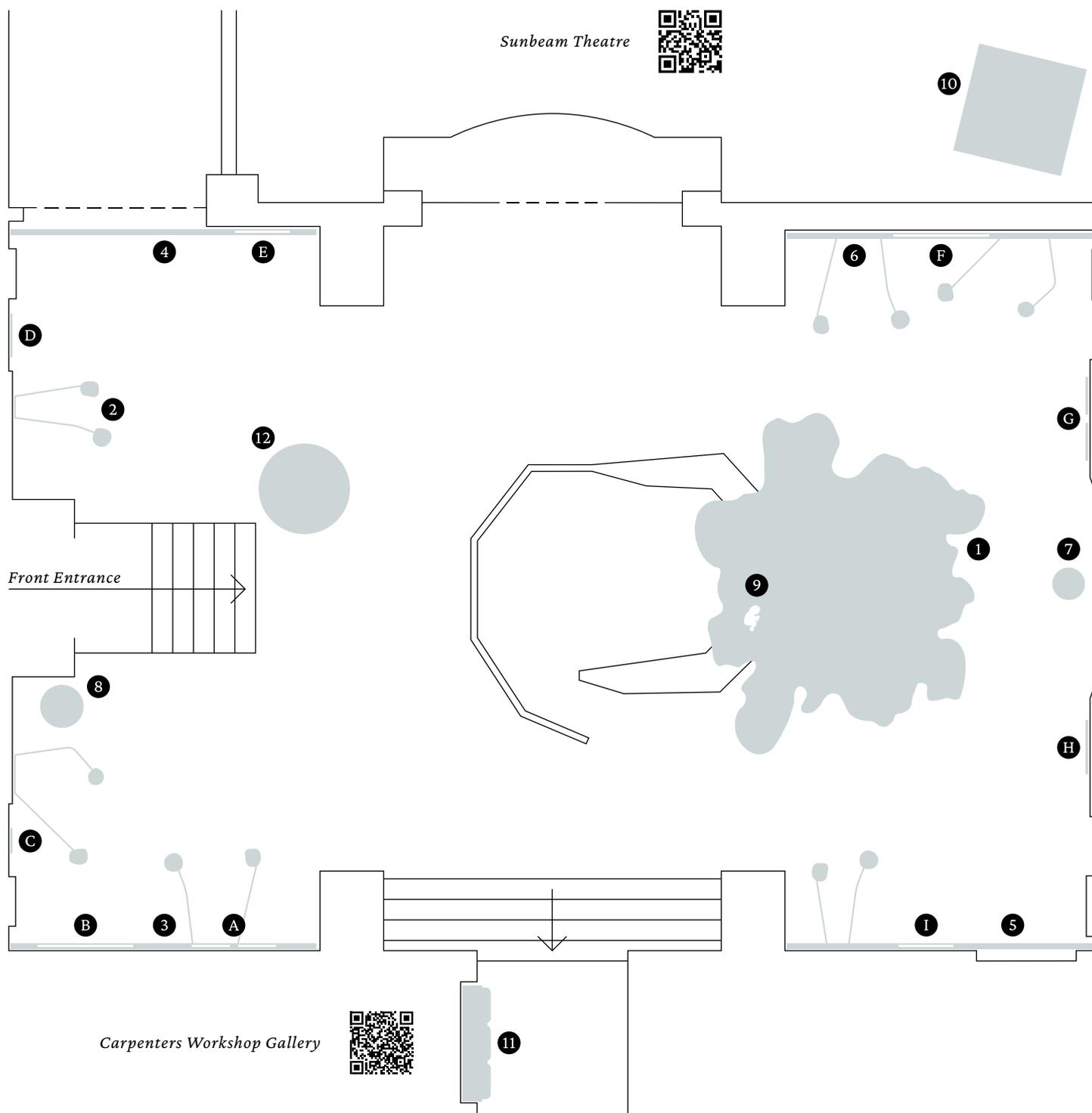


POLLINI

| | | |
|----------|---|---------|
| to share | this morning's bread <i>semi-dried datterini focaccia and streghe di Bologna</i> (v) | 7 |
| | mortadella e tartufo <i>tapioca crisp, scamorza, mortadella I.G.P and Umbrian black winter truffle</i> | 10 |
| | prosciutto crudo patadok d.o.p <i>24-month aged ham, Iberian black pigs raised wild</i> | 18 |
| | wagyu bresaola carpaccio | 28 |
| starters | heritage carrot and orange soup <i>green cardamom and seeded cracker</i> (pb) | 12 |
| | aubergine caviar <i>tomato yuzu kosho, seeded cracker and radish</i> (pb) | 12 |
| | graziella's salad <i>seasonal market vegetables, heritage radish, avocado and Carosello cucumber</i> (v) | 15 |
| | <i>+ burrata D.O.P</i> | 7 |
| | vitello tonnato <i>thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers</i> | 10 16 |
| | insalata di polpo <i>warm octopus salad, pink fir potatoes, preserved lemon and Taggiasca olives</i> | 18 |
| | crudo di spigola <i>wild sea bass carpaccio, bottarga di muggine and finger lime</i> | 28 |
| pizzette | heritage courgette <i>squacquerone di Romagna and mint</i> (v) | 16 |
| | datterini e acciughe <i>Cetara anchovies, datterini tomatoes and stracciatella di bufala D.O.P</i> | 18 |
| | wagyu bresaola <i>white Paris mushroom and fior di latte</i> | 24 |
| | tartufo nero <i>Umbrian black winter truffle, fior di latte and scamorza</i> | 28 |
| pasta | paccheri pomodoro e oro <i>silky San Marzano and datterini sauce, with burrata D.O.P</i> (v) | 19 |
| | tortelloni di bufala e spinaci <i>buffalo mozzarella D.O.P, wild spinach, sage and butter</i> (v) | 22 |
| | petit violet artichoke risotto <i>Parmigiano reggiano and lemon</i> (v) or (pb) | 26 |
| | tagliatelle all'agnello, paglia e fieno <i>Welsh lamb ragù and gavi di gavi</i> | 30 |
| | spaghetti gambero rosso <i>pesto, stracciatella D.O.P and gambero rosso tartare</i> | 36 |
| mains | fritto misto di mare <i>heritage julienne vegetables and British coastal seafood</i> | 28 |
| | polletto alla diavola <i>grilled corn-fed baby chicken, radish and gochujang</i> | 28 |
| | scaloppine al limone <i>rosè veal escalope and lemon</i> | 32 |
| | spigola alla griglia <i>line caught Cornish sea bass and British coastal sea herbs</i> | 32 |
| | filetto di manzo con spugnone <i>aged Hereford beef fillet and morels</i> | 46 |
| sides | market salad <i>chardonnay vinegar dressing and Tropea onion</i> (v) | 6 |
| | purple sprouting broccoli <i>preserved lemon</i> (pb) | 6 |
| | triple-cooked potatoes <i>salted caper mayonnaise</i> (v) | 7 |
| | stewed wild herbs <i>nettle, wild spinach and rainbow chard</i> (pb) | 7 |





 our permanent artworks on view

- 1 Nacho Carbonell *Big Cocoon Chandelier*, 2023
- 2 Vincenzo De Cotiis *DC612 Custom Wall Lamp*, 2009
- 3 Christopher Le Brun *Snow*, 2022
- 4 Christopher Le Brun *Leaf*, 2022
- 5 Christopher Le Brun *Wheat*, 2022
- 6 Christopher Le Brun *Rose*, 2022
- 7 Atelier Van Lieshout *Family Lamp*, 2019
- 8 Atelier Van Lieshout *The Clever Table Lamp*, 2021
- 9 Atelier Van Lieshout *Dickhead Baby*, 2008
- 10 Thomas Houseago *Beautiful Boy*, 2019
- 11 Jean Prouvé *Amphitheater Chairs (Set of 3)*, 1953
- 12 Atelier Van Lieshout *Rat Lamp*, 2020
- 13 Roger Herman *Untitled 165*, 2023

 our photographs & prints on view

- A Jamie Morgan *Madison & Herbie*, 2023
- B Roger Herman *Mountain Painting 5*, 2012
- C Cathleen Naundorf *Future Couture – Mikado II*, 2016
- D Terry O’Neill *Laurence Olivier in Drag*, 1962
- E Roger Herman *Bird*, 2024
- F Kobi Israel *No Through Roads, Untitled*, 2008
- G Nobuyoshi Araki *Hanaguruma Series, Tokyo*, 1998 – 2015
- H Kendell Geers *Flesh of the Spirit*, 2019
- I Albert Watson *Felix, Melrose Avenue, Los Angeles*, 1989