

POLLINI

JAZZ AT LADBROKE HALL

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

starters

graziella's salad

seasonal market vegetables, burrata D.O.P, heritage radish, avocado & Carosello cucumber (pb)

vitello tonnato

thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers

insalata di polpo

warm octopus salad, pink fir potatoes, preserved lemon and Taggiasca olives

wagyu bresaola pizzetta

*white Paris mushroom and fior di latte
(supplement £8)*

mains

cannelloni ricotta e spinaci

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

spigola alla griglia

line caught Cornish sea bass and British coastal sea herbs

grilled lamb rump

*monk's beard and Piemontese salsa verde
(supplement £8)*

dolci

panna cotta al forno

salted caramel (pb)

tiramisù classico

mascarpone, savoiardi and amaretto disaronno (v)

gelato & sorbet (two scoops)

*chocolate (v) | hazelnut (v) | pistacchio (v) | salted caramel (v) | vanilla (v)
amalfi lemon (v) | strawberry (pb) | yuzu (pb)*



Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based.
An optional service charge of 14.5% will be added to the bill.

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champagne & sparkling

canevel prosecco di valdobbiadene *Extra Dry, DOCG, Veneto, 2023*

12 (125ml) | 70 (bottle)

wild idol (*non-alcoholic*)

12 (125ml) | 70 (bottle)

r de ruinart *NV*

20 (125ml) | 130 (bottle)

white

fiano dal vulcano *Falanghina Del Beneventano, Campania, IGT, 2024*

9.5 (125ml) | 50 (bottle)

gavi di gavi *Lugarara, La Giustiniana, Piedmont, 2025*

12 (125ml) | 65 (bottle)

vermentino di bolgheri *Guado al Tasso, Antinori, Tuscany, 2024*

13 (125ml) | 75 (bottle)

rosé

peyrassol méditerranée *Provence, IGP, 2025 (organic)*

13.5 (125ml) | 75 (bottle)

red

salice salentino *Riserva, 'Il Tauro' Puglia, DOC, 2021*

9.5 (125ml) | 50 (bottle)

langhe nebbiolo *Occhetti, Prunotto, Piedmont, 2022*

14.5 (125ml) | 85 (bottle)



Other drinks available upon request.