

POLLINI

JAZZ AT LADBROKE HALL

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

starters

tomato, ricotta and basil salad

dressed with extra virgin olive oil and balsamic reduction (v)

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

green lasagna

aubergine, courgette, parmesan and béchamel (v)

spigola alla griglia

line caught Cornish sea bass and British coastal sea herbs

lamb milanese

*served with mixed leaf salad, pecorino and pine nut dressing
(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) | 55 (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) | 55 (bottle)

langhe nebbiolo *Occhetti, Prunotto, Piedmont, 2022*

14.5 (125ml) | 85 (bottle)



Other drinks available upon request.