

POLLINI

JAZZ^{AT} LAUBROKE HALL

this morning's bread

semi-dried datterini foccacinna and streghe di Bologna (v)

starters *(to choose)*

tomato salad

tomatoes, stracciatella, pickled red onions, basil and Pollini dressing (v)

roasted pumpkin soup

extra virgin olive oil (v)

baccalà mantecato

crispy polenta and parsley

maines *(to choose)*

rigatoni all'arrabbiata

tomatoes, chilli and parsley (v)

monkfish tail

crispy potatoes, tomatoes, Taggiasca olives, capers, chilli and basil

lamb rack

*served with mixed leaf salad, pecorino and pine nut dressing
(supplement £8)*

dolci *(to choose)*

tiramisù classico

mascarpone, savoiardi and amaretto disaronno (v)

panna cotta al forno

salted caramel (v)

italian profiteroles

Felchlin chocolate 65% (v)



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

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champagne & sparkling

wild idol (*non-alcoholic*)

12 (125ml) | 70 (bottle)

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

13 (125ml) | 75 (bottle)

r de ruinart NV

22 (125ml) | 130 (bottle)

white

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

10.5 (125ml) | 60 (bottle)

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

13.5 (125ml) | 70 (bottle)

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

15 (125ml) | 85 (bottle)

rosé

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

14 (125ml) | 85 (bottle)

red

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

10.5 (125ml) | 70 (bottle)

langhe nebbiolo *Occhetti, Prunotto, Piedmont, 2022*

15 (125ml) | 90 (bottle)



Other drinks available upon request.