

trullo

Tuesday 23rd May ~ Dinner

Nespole Fizz £7

Olives £3

Antipasti

Mozzarella di bufala with marinated peas, broadbeans and artichokes	£10
Norfolk asparagus with Chiarentana Estate olive oil and parmesan	£9.5
Bruschetta of braised honeycomb tripe	£8.5
Quail with nduja	£8.5
Ox heart with chickpeas and salsa rossa	£8

Primi

Pappardelle with veal and chicken liver ragu	£9
Tagliatelle with parmesan and golden garlic	£8.5
Tagliarini with crème fraîche, anchovy and lemon	£9.5

Oven

Marinated bocconcini with baked aubergine and Castelluccio lentils	£15
Line caught cod with roast rainbow chard and Datterini tomatoes	£18
Calves liver with braised peas and crispy sage	£19

Charcoal Grill

Dexter Onglet with baked borlotti beans and salsa verde	£18
Whole mackerel with Jersey Royals and green beans	£16.5

Side salad £4

Please let us know if you have any allergies; further information is available upon request

Dessert

Chocolate tart	£7.5
Pannacotta with grappa	£7.5
Nespole and almond tart	£7.5
Almond ice cream	£5

Cheese

Kirkham's (<i>cow's milk</i>) Lancashire	£10
St. James (<i>sheep's milk</i>) Cumbria	
Colston Bassett Stilton (<i>cows's milk</i>) Nottinghamshire	

Our selection to match each cheese	£10
(50ml of Marsala, Ivag and Recioto to match the Kirkham's, St. James and Colston Bassett Stilton, respectively)	

Restaurant Hours

Dinner:	Monday to Saturday ~	18:00 to 22:15
Lunch:	Monday to Saturday ~	12:30 to 14:45
	Sunday ~	12:30 to 15:00

Prices include VAT. An optional service charge of 12.5% will be added to your bill and £1 charity donation included.

*We have Chiarentana Estate 2016 Extra Virgin Olive Oil
for sale in 100ml or 1Litre bottles*

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