

trullo

**Menu ~ £30 per person
May/June**

Sourdough and Chiarentana Estate olive oil;

Puglian olives; Finocchiona;

New season asparagus with parmesan;

Baked ricotta with roast shallots and beetroot;

Grilled, marinated leeks with chopped egg and anchovy;

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Mackerel with shaved Florence fennel, radish and brown shrimp

or

Black Hampshire pork chop with Jersey Royals, new season peas
and oregano

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Bitter caramel pannacotta

or

Nespoli and almond tart

A service charge of 12.5% will be added to your bill

Fish may be subject to change

0207 226 2733

www.trullorestaurant.com

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**Menu ~ £40 per person
May/June**

Sourdough and Chiarentana Estate olive oil;

Puglian olives; Finocchiona;

Burrata with smashed broad beans, pecorino and chilli;

Mussel fritti with aioli;

Chard, asparagus and soft boiled egg

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Brill tranche with braised peas, artichoke and mint

or

Braised Dorset lamb shank with Rosevale potato, spinach and pepper

al forno with roast new season garlic

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Chocolate and raspberry tart

or

Tiramisu