

trullo

Monday 22nd October ~ Dinner

Olives £3.5; Finocchiona £8

Antipasti

Castelfranco, endive and brown shrimp salad	£7
Yorkshire veal tartar	£9
Bruschetta with salt cod, spinach and soft-boiled egg	£7.5
Whole globe artichoke with anchovy sauce	£8
Grilled quail with aioli	£9

Primi

Borlotti bean soup with pancetta and rosemary	£5.5
Pappardelle with beef shin ragu	£8.5
Squid ink tagliarini with mussels, chilli and garlic	£8
Butternut squash gnocchi with sage butter	£7.5

Oven

Roast poussin with Castelluccio lentils and Scottish girolles	£16.5
Burrata with spicy tomato sauce, swiss chard and panisse	£14
Lemon sole with baked cannellini beans and salsa rossa	£16.5

Charcoal grill

Dorset lamb rump with braised Rosevale potato, anchovy, oregano and watercress	£16.5
Mackerel with mixed, marinated beetroot, roast shallots and horseradish crème fraiche	£15

Side potatoes £4, Side salad £4

Dessert

Vanilla and caramel pannacotta	£6.5
Chocolate and quince tart	£7
Upside down apple and almond cake	£6.5
Salted caramel ice cream	£4.5

Cheese

£9

Gorgonzola *(cow's milk)*

Taleggio la baita *(cow's milk)*

Ubriaco *(sheep and cow's milk)*

Our selection of wines to match each cheese £9
(50ml of Bonme, Soave and Lacrima to match
the Gorgonzola, Ubriaco and Taleggio 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. We will not add a service charge to your bill.