

trullo

Tuesday 23rd October ~ Lunch

Olives £3.5; Finocchiona £8

Antipasti

Castelfranco, endive and brown shrimp salad	£7
Yorkshire veal tartar with lemon thyme and Fontodi Estate olive oil	£10
Bruschetta with salt cod, spinach and soft-boiled egg	£7.5
Cured mackerel with mixed beetroot and horseradish	£8
Grilled quail with aioli	£8.5
Jerusalem artichoke with walnuts and roast shallots	£8

Primi

Borlotti bean soup with pancetta and rosemary	£5.5
Pappardelle with beef shin ragu	£8.5/10.5
Ravioli of calves brain with sage butter	£8/10
Butternut squash and ricotta gnocchi	£8/10

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

Sirloin with Rosevale potato and pumpkin al forno, and gorgonzola fonduta	£20.5
Mackerel with kohlrabi, capers, chervil and Moscatel dressing	£15

Side potatoes £4, Side salad £4

~ main course primi with a starter or dessert £12 ~

Dessert

Vanilla and caramel pannacotta	£6.5
Chocolate and quince tart	£7
Upside down apple and almond cake	£6.5
Coffee granita with chantilly cream	£5

Cheese

£9

Gorgonzola <i>(cow's milk)</i>
Taleggio la baita <i>(cow's milk)</i>
Ubriaco <i>(sheep and cow's milk)</i>

Our selection of wines to match each cheese (50ml of Bonme, Soave and Lacrima to match the Gorgonzola, Ubriaco and Taleggio respectively)	£9
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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.