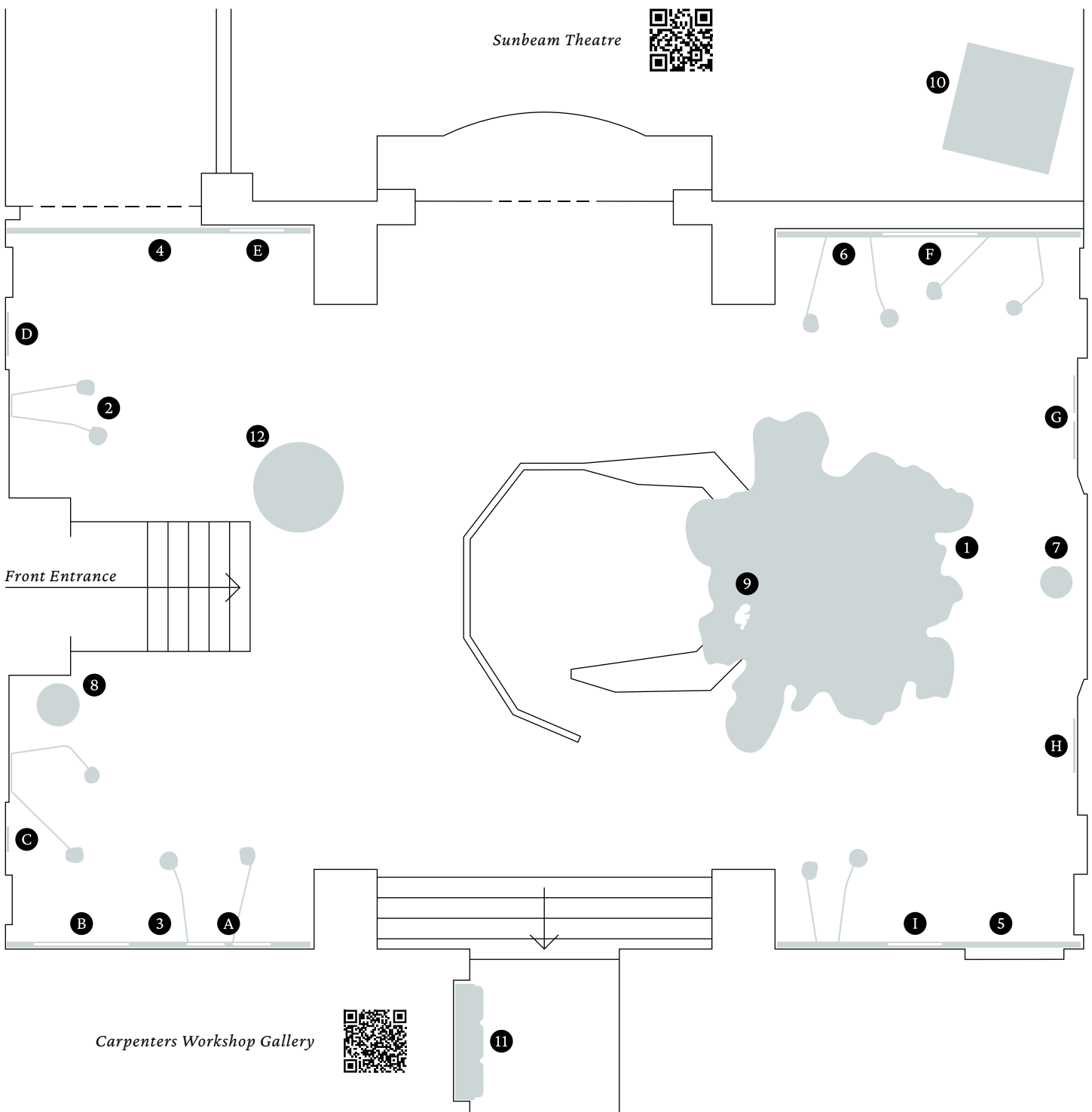


POLLINI

to share	this morning's bread <i>semi-dried datterini focaccia and streghe di Bologna</i> (v)	7
	mortadella e tartufo <i>tapioca crisp, scamorza, mortadella I.G.P and Umbrian black winter truffle</i>	10
	prosciutto crudo patadok d.o.p <i>24-month aged ham, Iberian black pigs raised wild</i>	18
	wagyu bresaola carpaccio	28
starters	heritage carrot and orange soup <i>green cardamom and seeded cracker</i> (pb)	12
	aubergine caviar <i>tomato yuzu kosho, seeded cracker and radish</i> (pb)	12
	graziella's salad <i>seasonal market vegetables, heritage radish, avocado and Carosello cucumber</i> (v)	15
	<i>+ burrata D.O.P</i>	7
	vitello tonnato <i>thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers</i>	10 16
	insalata di polpo <i>warm octopus salad, pink fir potatoes, preserved lemon and Taggiasca olives</i>	18
	crudo di spigola <i>wild sea bass carpaccio, bottarga di muggine and finger lime</i>	28
pizzette	heritage courgette <i>squacquerone di Romagna and mint</i> (v)	16
	datterini e acciughe <i>Cetara anchovies, datterini tomatoes and stracciatella di bufala D.O.P</i>	18
	wagyu bresaola <i>white Paris mushroom and fior di latte</i>	24
	tartufo nero <i>Umbrian black winter truffle, fior di latte and scamorza</i>	28
pasta	paccheri pomodoro e oro <i>silky San Marzano and datterini sauce, with burrata D.O.P</i> (v)	19
	tortelloni di bufala e spinaci <i>buffalo mozzarella D.O.P, wild spinach, sage and butter</i> (v)	22
	petit violet artichoke risotto <i>Parmigiano reggiano and lemon</i> (v) or (pb)	26
	tagliatelle all'agnello, paglia e fieno <i>Welsh lamb ragù and gavi di gavi</i>	30
	spaghetti gambero rosso <i>pesto, stracciatella D.O.P and gambero rosso tartare</i>	36
mains	fritto misto di mare <i>heritage julienne vegetables and British coastal seafood</i>	28
	polletto alla diavola <i>grilled corn-fed baby chicken, radish and gochujang</i>	28
	scaloppine al limone <i>rosè veal escalope and lemon</i>	32
	spigola alla griglia <i>line caught Cornish sea bass and British coastal sea herbs</i>	32
	filetto di manzo con spugnole <i>aged Hereford beef fillet and morels</i>	46
sides	market salad <i>chardonnay vinegar dressing and Tropea onion</i> (v)	6
	purple sprouting broccoli <i>preserved lemon</i> (pb)	6
	triple-cooked potatoes <i>salted caper mayonnaise</i> (v)	7
	stewed wild herbs <i>nettle, wild spinach and rainbow chard</i> (pb)	7





our permanent artworks on view

- 1 Nacho Carbonell *Big Cocoon Chandelier*, 2023
- 2 Vincenzo De Cotiis *DC612 Custom Wall Lamp*, 2009
- 3 Christopher Le Brun *Snow*, 2022
- 4 Christopher Le Brun *Leaf*, 2022
- 5 Christopher Le Brun *Wheat*, 2022
- 6 Christopher Le Brun *Rose*, 2022
- 7 Atelier Van Lieshout *Family Lamp*, 2019
- 8 Atelier Van Lieshout *The Clever Table Lamp*, 2021
- 9 Atelier Van Lieshout *Dickhead Baby*, 2008
- 10 Thomas Houseago *Beautiful Boy*, 2019
- 11 Jean Prouvé *Amphitheater Chairs (Set of 3)*, 1953
- 12 Atelier Van Lieshout *Rat Lamp*, 2020
- 13 Roger Herman *Untitled 165*, 2023

our photographs & prints on view

- A Jamie Morgan *Madison & Herbie*, 2023
- B Roger Herman *Mountain Painting 5*, 2012
- C Cathleen Naundorf *Future Couture – Mikado II*, 2016
- D Terry O'Neill *Laurence Olivier in Drag*, 1962
- E Roger Herman *Bird*, 2024
- F Kobi Israel *No Through Roads, Untitled*, 2008
- G Nobuyoshi Araki *Hanaguruma Series, Tokyo*, 1998 – 2015
- H Kendell Geers *Flesh of the Spirit*, 2019
- I Albert Watson *Felix, Melrose Avenue, Los Angeles*, 1989