

LOCATELLI

A pre-order is required at least 4 days prior to your reservation for bookings of 8 to 10 people

Three courses £52.50 per person

STARTERS

Burrata cheese, braised apple, rocket, sourdough croutons *v* (442kcal)

Cold sliced veal, tuna and caper sauce, baby leaves, veal jus (251kcal)

Marinated trout, horseradish mayonnaise, burnt lemon powder (379kcal)

Choose from either

PASTA

Pumpkin pasta parcels, butter, sage, amaretto crumble *v* (523kcal)

Veal shin pasta parcels, gremolada sauce, veal jus (590kcal)

Large tubes shaped pasta, octopus ragout, black olive, parsley oil (524kcal)

Or

MAINS

Cauliflower steak, bean puree, parsley pesto, toasted almonds *ve* (460kcal)

Guinea fowl, spinach, apple and grape sauce (486kcal)

Fillet of stone bass, lemon sauce, olive tapenade, crushed potatoes (580kcal)

ADD SIDES

Rocket salad, cherry tomatoes, lemon oil dressing *ve* (136kcal) 5.5

Roast baby potatoes, lemon, thyme *ve* (197kcal) 5.5

Broccoli sautéed with garlic and chilli *ve* (91kcal) 5.5

DESSERT

Tiramisù *v* (373kcal)

Chocolate cake *v* (468kcal)

Sicilian cassata *v* (336kcal)

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ve - vegan *v* - vegetarian

Please inform your waiter of any allergies.

A discretionary service charge of 13% will be added to your bill.

Locatelli operates as a cash-free restaurant and bar.

Our meat, fish and vegetables are sustainably sourced.

Find out more at locatellinationalgallery.co.uk

THE
NATIONAL
GALLERY