

LOCATELLI

Whitcomb Room - Three courses £70 per person

Select one dish per course

Includes potato and rosemary sourdough for every 4 people

STARTERS

Beetroot carpaccio, smoked almond mousse, thyme ve

Burrata cheese, braised apple, rocket, sourdough croutons v

Marinated trout, horseradish mayonnaise, burnt lemon power

MAINS

Pumpkin pasta parcels, butter, sage, amaretto crumble v

Fillet of stone bass, lemon sauce, olive tapenade, crushed potatoes

Guinea fowl, spinach, apple and grape sauce

DESSERT

Raspberry sorbet, fresh mixed berry, basil oil ve

Tiramisù v

Sicilian cassata v

@locatelli_nationalgallery

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 locatelliatnationalgallery.co.uk

THE
NATIONAL
GALLERY

LOCATELLI

Whitcomb Room - Four courses £85 per person

Select one dish per course

Includes potato and rosemary sourdough for every 4 people

STARTERS

Burrata cheese, braised apple, rocket, sourdough croutons v

Cold sliced veal, tuna and caper sauce, baby leaves, veal jus

Marinated trout, horseradish mayonnaise, burnt lemon powder

PASTA

Saffron risotto, taleggio cheese fondue, red wine v

Veal shin pasta parcels, gremolada sauce, veal jus

Large tubes shaped pasta, octopus ragout, black olives, parsley oil

MAINS

Cauliflower steak, bean puree, parsley pesto, toasted almond ve

Guinea fowl, spinach, apple and grape sauce

Fillet of stone bass, lemon sauce, olive tapenade, crushed potatoes

DESSERT

Raspberry sorbet, fresh mixed berry, basil oil ve

Tiramisù v

Sicilian cassata v

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ve - vegan v - vegetarian

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THE
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LOCATELLI

Whitcomb Room - Four courses £105 per person

Select one dish per course

Includes potato and rosemary sourdough for every 4 people

STARTERS

Red onion tatin, goat's cheese mousse, balsamic vinegar v

Cold sliced veal, tuna and capers sauce, baby leaves, veal jus

Marinated trout, horseradish mayonnaise, burnt lemon powder

PASTA

Risotto, prosecco, Beluga caviar v

MAINS

Cauliflower steak, bean puree, parsley pesto, toasted almond ve

Rib-eye steak, celeriac, black cabbage, veal jus

Pan fried monkfish, spinach, walnut and caper sauce, rocket

DESSERT

Tiramisù v

Cheese selection, seeded crackers, marinated mini figs v

Red wine poached pear, ricotta, almond crumble v

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ve - vegan v - vegetarian

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