STRATI

Some dishes may change depending on season and availability.

SUBSTRATE

Bites to wake up the senses

Acid + Bitter
Sea bass, bergamot, chicory

Sweet + Smoke
Beetroot, fig, smoked ricotta

Umami + Salt
Shallot, parmesan, truffle

ROOTS

our bread course, bread is the foundation of tradition every culture has its version

EMERGE

a first glimpse of what's to come

charred courgette, pickled lemon, sea herbs

BOUND

From the inside out

langoustine raviolo

STRATI

Our core expression

Trio of aged beef, roasted shallot, parmesan custard

RESET

A moment of clarity

Lemon, cucumber, lime with chamomile tea

RESOLVE

the final stop

Dark chocolate, pear, hazelnut, mascarpone

£250 per person

We can accommodate allergies and dietary requirements where possible; however, due to the nature of our business, we can't guarantee every request. For more information, please use our Contact Us page or email info@strati.uk