

# 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

*Bread is the foundation of tradition, every culture has its version, this is ours*

Sourdough, layered cultured butter

Focaccia, homemade olive oil



## EMERGE

*A punch of spice to accelerate the experience*

Scallop, 'nduja, miso, paprika



## BOUND

*From the inside out*

Red prawn raviolo



## STRATI

*Our core expression*

Trio of aged beef, potato mille-feuille and vegetable hot pot



## RESET

*A moment of clarity*

Lemon, cucumber, lime with chamomile tea



## RESOLVE

*The final stop - Tradition*

The Classic Tiramisu - elevated



£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](mailto:info@strati.uk)