

Hai Cenato ?

Guest Chef Pizza of the month

by Tom Kerridge

Ground spiced venison, Milano salami, Gorgonzola dolce, sorrel, lemon zest

* 1.00 per pizza will go to Hospitality Action charity



Small Plates

- Castelfranco Romain prosciutto, fennel, soft salted egg, yoghurt 8
- Pink Lady apple, hazelnuts and creme fraiche, lovage, crisp sprout leaves 7/14
- Cobble Lane Cured salamis and meats, breads & Nocellara olives 9/18
- Home cured shaved Bresaula, rocket, baby spinach, shallot, pecorino & dried pomodorini 8
- Grilled octopus & Cornish squid, braised lentils, cured bacon, green chilli salsa verde 11
- Seabass crudo, blood orange, lime, parsley, celery 10

Pasta & Risotto

- Corzetti, Aged beef Bolognese, tomato, sage burnt butter, Berkswell 8/15
- Agnolotti, soft Seirais, dry chilli, saffron, Acacia honey 9/16
- Campanelle, cockles & clams, chilli & garlic, etrog lemon, sourdough 9/15
- Confit guinea fowl & Barolo risotto, trevise, pancetta & parmesan 9/15

Pizza Rossa

- Homemade fennel sausage, prosciutto, stracciatella, marjoram gremolata 11.5
- Speck d Aosta, Nduja, spinach, anchovy, harissa & olive 11
- Grilled and marinated vegetables, oregano, mozzarella, cured egg yolk 9.5
- San Marzano tomato, London mozzarella, basil & parmesan 8.5

Pizza Bianca

- Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint 11
- Taleggio, chanterelles, caramelised onion, thyme & garlic 9
- White onion, guanciale, Yukon Gold potato two ways, pecorino 10
- Ricotta, fontina, artichoke, rocket, pancetta 7
- Add truffle supplement 10

OUR SOURDOUGH PIZZA USING BRITISH MILLED FLOUR & LONDON MADE MOZZARELLA

Grill, Sharing & Specials

- 600g - 45 day aged rib of beef to share 70
- 250g - Cumbrian rib eye 30
- Both served with tarragon dragoncello, cracked potato
- Beetroot marinated pork hock, tomato & bean soup to share 29
- 1/2 corn fed chicken, preserved lemon, mascarpone, grilled trevise, pancetta, rocket 19
- Charcoal oven baked cod, anchovy & almond romesco, olive & parsley 21
- Whole boneless gillthead bream, confit potato, saffron, lemon & fennel 22
- Garlic and salted anchovy studded lamb rump, olive & anchovy cream, braised chima 25

Sides

- Rocket, Amalfi lemon vinaigrette, parmesan 4
- Cracked potato, garlic aioli, rosemary sea salt 4
- Braised cavolo nero, garlic, chilli 4

* Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts & regrettably we cannot guarantee that any of our dishes are completely free of traces. All prices include VAT, a discretionary 12.5% service charge will be added to your bill.