

WEEKEND BRUNCH

(Saturday & Sunday from 10am till 6pm)



BOTTOMLESS BRUNCH

Why not go bottomless for two hours +£33pp.

Pink Fizz, White Fizz, Make-Your-Own Bubbly Cocktail Tray, Martello Hall Rum Punch

SHARING

Smoked scarmoza & finocchiona panzerotti (fried dough balls) with rocket pesto £7.5

Calabrian chilli & mozzarella crochettes with lemon mayo £7

Padron peppers and sea salt £5.5

Mushroom & truffle arancini with walnut pesto £7.5

'Nduja arancini with salsa verde £7.5

Pistachio arancini (vegan) with Calabrian chilli sauce £7.5

Zucchini fries with aioli £6 / share £9

Parmesan and rosemary salt chips with aioli £6.5 / share £9.5

Skin-on triple cooked chips with 'nduja ketchup £5.5 / share £9

Rocket, watercress & fennel salad £5

BRUNCH

AVOCADO & FETA TOAST

Roast tomatoes, chilli, lemon, nut dukkah £12.5

TRUFFLE MUSHROOMS ON TOAST

On sourdough with truffle pecorino, crispy shallots, pistachios, rocket (egg +£1.5) £12.5

SPICY RAGU & EGGS ON TOAST

Baby spinach, fried eggs, parmesan, lemon oil £13.5

CHILLI HASH BROWNS

Fried eggs, balsamic roast tomatoes, rocket pesto with triple cooked chips, 'nduja ketchup (bacon +£2) £16.5

TARTUFO TAGLIATELLE

Truffle cheese sauce, crispy shallots, lemon zest, hazelnuts, parmesan crisp (smoked stracciatella +£2) £15.5

SLOW BEEF RIGATONI

12 hour beef ragu, flat leaf parsley, parmesan crisp (stracciatella +£2) £16.5

BURRATA PESTO TAGLIATELLE

Burrata, crispy pancetta, piccante pesto, hazelnuts, lemon zest, basil, parmesan crisp £17.5

'NDUJA GNOCCHI (VEGAN)

Calabrian chilli sauce, roast tomatoes, crispy kale, cashew cheese, lemon zest (Gluten free) £15

BUTTERMILK FRIED CHICKEN

Hot mustard, watermelon, jalapeño mayo, jalapeños £12

VEGAN FRIED CHICKEN

Green chilli sauce, watermelon, red chillies £12

FRIED CHICKEN SALAD

Tomato, cucumber, rocket, roast olives, peppers (Choose from vegan fried chicken & green chilli sauce or buttermilk fried chicken & jalapeño mayo) £13

BURRATA & THREE TOMATO SALAD

Radicchio, rocket, watercress, toasted pinenuts, basil, mint, lemon zest, pangrattato. Served with Gnocco Fritto & pistachio pesto £16

Swap Sourdough to Gluten Free bread +£1

PIZZA

MARGHERITA

Mozzarella, tomato, basil £12

VEGAN VIKING

Cashew cheese, pistachio pesto, red chillies, rocket, mint £14.5

QUEEN BEE

Goats cheese, roast sweet potato, red onion, walnuts, Martello hot honey, pistachio pesto £15

ROCK STAR MARGHERITA

Stracciatella, mozzarella, roast tomatoes, rocket, salsa verde £14.5

THE HOT DON

'Nduja, finocchiona, birds eye & pickled chillies, hot red pesto, oregano £15

SAMSON

Salame Toscana, red chilli, red & spring onions, mozzarella, Martello hot honey ('nduja +£2) £15

LONDON FIELD

Chef's meatballs, coppa, taleggio, gremolata, oregano £16

SAINT MAZIE

Pink vodka sauce, smoked stracciatella, padron peppers, balsamic roast tomatoes, mozzarella, parmesan, rocket pesto £14.5

TRUFFLE HOUND

Truffle pecorino, truffle salami, crispy shallots, watercress, tarragon, lemon zest £16

SMOKEY BANDIT

Smoked pancetta & potato, truffle taleggio, mozzarella, lemon, sage (egg +£1.5) £14.5

DOUGHNUTS

Bag of bomboloni with Nutella (the iconic Italian hazelnut spread) £6.5 / Share £8.5 / Table £10

[RED]

[PINK]

[WHITE]

Allergies? We don't list every ingredient on our menus so please ask your server for all allergen information.
All our food is prepared in our kitchen where nuts and other allergens are present.
An optional service charge of 12.5% will be added to your bill.