



Sorrento, limoncello, vermouth, passionfruit, prosecco 13.5

Piccante maria, tequila, mezcal, lime, chilli 14

Amalfi sour, gin, limoncello, elderflower 13

Today's bread, olive oil, balsamic pb	6	Panelle, marjoram harissa aioli v	6
Pea, spinach & fontina arancini v			9
Disco scallops, fennel & sea herbs			15
Burrata, saffron pear, sesame & honeycomb v			13
Tuna crudo, sicilian orange, ponzu			16
Steak tartare, pickled walnut ketchup			16
Seabass, watermelon, meyer lemon & capers			14
Truffle pesto, oyster mushroom & fior di latte pizza v			14
Crispy potato, pancetta, roscoff onions & mozzarella pizza			13
Asparagus, blue murder & fontina pizza v			14
Prosciutto, rocket pesto, morels & parmesan pizza			16
Charred broccoli, nduja & taleggio pizza			14
Tagliolini, dorset crab, lemon & bottarga			16
Mezzi rigatoni carbonara, confit yolk			14
Cacio e pepe ravioli, summer truffles v			18
Courgette pesto cavatelli, smoked burrata v			14
Lamb ragu pappardelle, chianti & rosemary			16
Aubergine & smoked scamorza parmigiana v			19
Chicken milanese, 36 month parmesan, truffle butter			23
Pan roasted halibut, pickled apricots, girolles & tarragon			28
Hereford ribeye, cavolo nero & horseradish			36
Whole grilled seabass, burro piccante			41
Rose veal saltimbocca, sage & prosciutto			34
32 day aged fillet, rocket pesto			55
Potato fritti, sage & parmesan			7
Heirloom tomatoes, sea salt & basil pb			8
Tenderstem broccoli, sundried tomatoes, confit garlic pb			8
Butterhead & pea salad, pickled shallots, mint pb			8

v - vegetarian pb - plant based

Please let our team know about any dietary or allergen needs

Gluten free pizzas available



COCKTAILS

Meloni martini 14
Raspberry vodka, watermelon, verjus

Sorrento 13.5
Limoncello, vermouth, passionfruit, prosecco

No politics 13
Gin, vermouth, amaro

Amalfi sour 13
Gin, limoncello, elderflower

Rosso 13
Rum, strawberry, lime, mint

Piccante maria 14
Tequila, mezcal, lime, chilli

Risky business 13.5
Spiced rum, amaretto, espresso

Jack rudy 13.5
Whisky, cherry, blueberry, verjus

NON-ALCOHOLIC

Mona lisa 9
0% agave, pineapple, lime

Safe bet 9
0% Gin, 0% limoncello, elderflower

Aranciata 9.5
0% Lyre's, soda, 0% sparkling wine

All your favourite classics are available
Please ask to see our full wine list

DRAUGHT

Aspall cider, 4.5% 6.9
Guinness, 4.4% 7.6
Camden hells, 4% 7.2
Birra moretti, 4.6% 7.3
Vocation hazy pale ale, 4.6% 7.8

WINES BY THE GLASS

SPARKLING

125ML/BTL

Prosecco
Prima Alta, Veneto 10.5/43

Frolic,
Crémant les Vaublins, Loire 12.5/65

Champagne
Joseph Perrier, Cuvée Royale Brut, Champagne 16/88

WHITE

175ML/500/BTL

Chapeau Melon Blanc
Jérémie Huchet, Loire Valley 10/26/38

Ooh La La
Sauvignon Blanc les Vaublins, Loire Valley 11.5/31/46

Verdicchio dei Castelli di Jesi DOC Classico
Fazi Battaglia, Marche 12/34/49

Gavi di Gavi
La Minaia, Nicola Bergaglio, Piedmont 13/35/52

Mâcon Villages
5 Terroirs, Famille Paquet, Burgundy 15/40/60

Nascetta Langhe
Casa E. di Mirafiore, Piedmont 18/51/71

ROSÉ

Tinted Glasses by Saint-Maur
Provence 11/30/44

M by Château St. Maur,
Cru Classé, Côtes de Provence 15/41/61

Whispering Angel,
Château d'Esclans, Côtes de Provence 64

RED

Primitivo
Primasole, Cielo e Terra, Puglia 10/26/38

Montepulciano
Linea Classica, Bosco Nestore, Abruzzo 11.5/31/46

Frenchie
Pinot Noir by Altugnac, Languedoc 12/34/49

Barbera del Monferrato
Luigi Tacchino, Piedmont 14.5/39/57

Frappato
Feudi del Pisciotto, Sicily 15/40/60

Valpolicella Ripasso Superiore
Corte Lavel, Veneto 17.5/50/70

Nebbiolo, Langhe Rosso
'Pietra Magica', Mirafiore, Piedmont '18 21.5/62/86