



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 Pannelle, 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

Whole grilled seabass, burro piccante 41

Sunday Roast

Half chicken, sage & lemon 22.5

Porchetta, apple, rosemary 23.5

Hereford fillet of beef, horseradish cream 26

*Served with roast polenta potatoes, porcini yorkshire pudding,
seasonal vegetables, taleggio roasted cauliflower cheese, jus*

Roasted new potatoes, rosemary butter 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