

Hai Cenato ?

Homemade sea salt $\frac{1}{3}$
 rosemary Focaccia,
 balsamic $\frac{1}{3}$ olive oil 3

Small Plates

Castelfranco Romain
 prosciutto, fennel, soft $\frac{1}{3}$
 salted egg, yoghurt 9.5

Pink Lady apple, hazelnuts
 $\frac{1}{3}$ parmesan creme fraiche,
 lovage, crisp sprout
 leaves 8/16

Cobble Lane Cured
 salamis and meats, breads
 $\frac{1}{3}$ Nocellara olives 9/18

Home cured shaved
 Bresola, rocket, baby
 spinach, shallot, pecorino
 $\frac{1}{3}$ dried pomodorini 9.5

Grilled octopus $\frac{1}{3}$ Cornish
 squid, braised lentils, cured
 bacon, green chilli salsa
 verde 13

Seabass crudo, blood
 orange, lime, parsley,
 celery 10

Pasta $\frac{1}{3}$ Risotto

Corzetti, aged beef
 Bolognese, tomato, sage
 burnt butter, Berkswell 14

Ravioli, salt baked
 Jerusalem artichoke,
 Sairass, mint, sweet $\frac{1}{3}$
 salted walnuts 14

Campanelle, cockles $\frac{1}{3}$
 clams, chilli $\frac{1}{3}$ garlic, etrog
 lemon, sourdough 15

Confit guinea fowl $\frac{1}{3}$
 Barolo risotto, trevise,
 pancetta $\frac{1}{3}$ parmesan 14

Guest Chef Pizza of the month

by Paul Ainsworth

Tiger prawns, smoked mackerel,
 anchovies, mozzarella, rocket, lemon,
 chilli $\frac{1}{3}$ garlic 14.5

1.00 per pizza will go to
 Hospitality Action charity



Pizza Rossa

Homemade fennel sausage,
 prosciutto, stracciatella,
 marjoram gremolata 12.5

Speck d Aosta, Nduja,
 spinach, anchovy, harissa $\frac{1}{3}$
 olive 12

Grilled and marinated
 vegetables, oregano,
 mozzarella, cured egg yolk 10.5

San Marzano tomato,
 London mozzarella, basil $\frac{1}{3}$
 parmesan 9.5

Pizza Bianca

Confit lamb neck, spiced
 aubergine, ras el hanout,
 yoghurt $\frac{1}{3}$ mint 12

Taleggio, chanterelles,
 caramelised onion, thyme $\frac{1}{3}$
 garlic 10

White onion, guanciale,
 Yukon Gold potato two
 ways, pecorino 11

Ricotta, fontina, artichoke,
 rocket, pancetta 10.5

Add

truffle supplement 10

OUR SOURDOUGH PIZZA
 USING BRITISH MILLED
 FLOUR $\frac{1}{3}$ LONDON MADE
 MOZZARELLA

Grill, Sharing $\frac{1}{3}$ Specials

250g — Cumbrian rib
 eye served with tarragon
 dragoncello, cracked
 potato 32

Black treacle cured pork
 knuckle, San Marzano
 tomato $\frac{1}{3}$ white bean
 ribollita to share 32

1/2 corn fed chicken,
 preserved lemon,
 mascarpone, grilled
 trevise, pancetta,
 rocket 19.5

Charcoal oven baked
 cod, anchovy $\frac{1}{3}$ almond
 romesco, olive $\frac{1}{3}$
 parsley 22.5

Whole boneless, pithhead
 bream, confit potato,
 saffron, lemon $\frac{1}{3}$
 fennel 24

Garlic and salted anchovy
 studded lamb rump, olive
 $\frac{1}{3}$ anchovy cream, braised
 chima 20

Sides

Rocket, lemon vinaigrette,
 parmesan 5

Cracked potato, garlic
 aioli, rosemary sea salt 5

Braised sprout hearts,
 garlic, chilli 5

*Please inform your server of any allergies or dietary requirements. Our kitchen uses
 nuts $\frac{1}{3}$ 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.