

# Hai Cenato ?

By Jason Atherton & Paul Hood

## Guest Chef Pizza of the month

by Peter Sanchez Iglesias of restaurant Casamia, Bristol "Carbonara"

Ricotta mozzarella, Coppa di Parma, black pepper, Cacklebean egg yolk 14.5

1.00 per pizza will go to Hospitality Action charity.



Homemade sea salt &  
rosemary Focaccia,  
balsamic & olive oil 3

## Small Plates

Warm Wye Valley  
asparagus, seaweed salt,  
hollandaise, parmesan 12.5

Pink Lady apple, hazelnuts  
& parmesan creme fraiche,  
lovage, crispy kale 8/16

Cobble Lane Cured  
salamis and meats, breads  
& Nocellara olives 9/18

Home cured shaved  
Bresaola, rocket, baby  
spinach, shallot, pecorino  
& dried pomodorini 9.5

Grilled octopus & Cornish  
squid, braised lentils, cured  
bacon, green chilli salsa  
verde 13

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

## Pasta & Risotto

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

Ravioli, salt baked  
Jerusalem artichoke,  
Sairass, mint, sweet &  
salted walnuts 14

Casarecce, cockles &  
clams, chilli & garlic, etrog  
lemon, sourdough 15

Spring pea & broad bean  
risotto, Cornish crab,  
mint, rocket 15

## Pizza Rossa

Homemade fennel sausage,  
prosciutto, stracciatella,  
marjoram gremolata 12.5

Speck d Aosta, Nduja,  
spinach, anchovy, harissa &  
olive 12

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

San Marzano tomato,  
London mozzarella, basil &  
parmesan 9.5

## Pizza Bianca

Confit lamb neck, spiced  
aubergine, ras el hanout,  
yoghurt & mint 12

Taleggio, trompette  
mushrooms, caramelised  
onion, thyme & garlic 10

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

Ricotta, fontina, artichoke,  
rocket, pancetta 10.5

Add

truffle supplement 10

## Grill, Sharing & Specials

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

Black treacle cured pork  
knuckle, San Marzano  
tomato & white bean  
ribollita to share 32

Charcoal oven baked  
cod, anchovy & almond  
romesco, olive &  
parsley 22.5

Whole boneless, gilthead  
bream, confit potato,  
saffron, lemon &  
fennel 24

Garlic and salted anchovy  
studded lamb rump, olive  
& anchovy cream, braised  
chima 26

## Sides

Rocket, lemon vinaigrette,  
parmesan 5

Cracked potato, garlic  
aioli, rosemary sea salt 5

Braised spring greens,  
garlic, chilli 5

OUR SOURDOUGH PIZZA  
USING BRITISH MILLED  
FLOUR & LONDON MADE  
MOZZARELLA

\*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.