

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.



Garlic & chilli pizza bread 3.5

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

BBQ Heritage tomatoes, English Burrata, basil, mostocotto 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, mousseron 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

230g - Cumbrian native flat iron served with tarragon dragoncello, cracked potato 23

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

Grilled Rump, Cumbrian Lamb, Cipollini onions, English ricotta, broad bean & pea sott'olio. 26

Sides

Rocket, lemon vinaigrette, parmesan 5

Cracked potato, garlic aioli, rosemary sea salt 5

Spring greens & purple sprouting broccolli, 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.