

Hai Cenato ?

By Jason Atherton & Paul Hood

Guest Chef Pizza of the month

by Sat Bains of restaurant Sat Bains,
Nottingham "The Major Oak"

Mushroom ketchup, Beauvale blue Cheese,
girolles, ricotta, smoked oil mayonnaise 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, 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 gillthead
bream, confit potato,
saffron, lemon &
fennel 24

Grilled Cumbrian rump
of 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 &
sprouting broccoli, 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.