

Hai Cenato ?

By Jason Atherton & Paul Hood

Guest Chef Pizza of the month

by Nathan Outlaw of restaurant Nathan Outlaw, Port Isaac, Cornwall "The Posei-don"

Prawns, octopus, anchovy, mozzarella, chilli jam, basil yogurt 14.5

Garlic & chilli pizza bread 3.5
1.00 per pizza will go to Hospitality Action charity



Small Plates

Charred tenderstem broccolini, chilli, anchovy, parmesan 8.5

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, mostacotto 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, ricotta, mint, sweet & salted walnuts 14

Campanelle, 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

OUR SOURDOUGH PIZZA USING BRITISH MILLED FLOUR & LONDON MADE MOZZARELLA

Grill, Sharing & Specials

230g - Cumbrian native ribeye served with confit San Marzano tomato 24

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

Chargrilled Cornish monkfish, panzanella salad 23

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

*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.