

Hai Cenato ?

By Jason Atherton & Paul Hood



Guest Chef Pizza of the month

by Nathan Outlaw of restaurant Nathan Outlaw, Port Isaac, Cornwall "The Poseidon"

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

1.00 per pizza will go to Hospitality Action charity

Weekend Brunch

Garlic & chilli pizza bread	3.5
Italian French Toast, Amalfi Lemon curd, blueberries	7.5
Lemon, Ricotta pancakes, Maple Syrup, Strawberries	8.5
Grilled Poppy seed cake, clotted cream & honey	8
Primo sale, Italian watermelon, 36 month prosciutto, mostocotto	9.5
Cacio e pepe, smoked mackerel, butter poached potatoes, flat parley	9.5
Rosemary Focaccia, fried Arlington whites, nduja jam	10
Chargrilled vegetables, slow poached egg	10
Sausage, pork and fennel in brioche, onion & thyme	11
Frittata of Jersey potato, chargrilled thick cut maple bacon	14

Small Plates

Pink Lady apple, hazelnuts & parmesan creme fraiche, lovage, crispy kale 8/10

Seabass crudo, orange, lime, dill, celery 10

Pasta & Risotto

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

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

Sides

Rocket, lemon vinaigrette, parmesan 5

Cracked potato, garlic aioli, rosemary sea salt 5

Spring greens & sprouting broccoli, garlic, chilli 5

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 ribeye served with tarragon dragoncello, cracked potato 24

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 sottolio 26



*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.