

Hai Cenato ?

By Jason Atherton & Paul Hood

Guest Chef Pizza of the month

by Ashley Palmer-Watts
of restaurant Dinner Knightbridge, London
Dattarino, octopus, Nduja, ricotta,
black olive, parsley & garlic oil 14.5

1.00 per pizza will go to
Hospitality Action charity.

Weekend Brunch

Garlic & chilli pizza bread	3.5
French toast, Amalfi lemon curd, blueberries	7.5
Grilled poppy seed cake, clotted cream & honey	8
Lemon, ricotta pancakes, maple syrup, strawberries	8.5
Primo sale, Italian watermelon, 36 month prosciutto, mostocotto	9.5
Cacio e pepe, smoked haddock, butter poached potatoes, flat parsley	9.5
Breakfast Pizza — San Marzano tomato, sausage, prosciutto, mushroom, egg	9.5
Chargrilled vegetables, slow poached egg	10
Chicken, Pork & fennel sausage in brioche, onion & thyme	10
Add pan fried Arlington white egg	12.50
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
Parmesan & herbs arancini, aged Prosciutto	7.5

Pasta & Risotto

Corzetti, glazed beef shin ragu, tomato, sage burnt butter, Berkswell	14
Risotto of mascarpone, braised rabbit, radicchio, marsala, parmesan	15

Sides

Chargrilled corn on the cob, chilli, garlic, parsley	5.5
Rocket, lemon vinaigrette, parmesan	5
Cracked potato, garlic aioli, rosemary sea salt	5

Pizza Rossa

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	12.5
Speck d Aosta, Nduja, spinach, anchovy, harissa & olive	12
Grilled Italian zucchini, goats curd, chilli, pregano, zucchini flowers, truffle honey, parmesan	10.5

Pizza Bianca

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	12
Taleggio, girolle mushrooms, caramelised onion, thyme & garlic	10
Smoked fior di latte, cumbrian chicken, BBQ sweetcorn, smokey mayonnaise, parsley	11
Mozzarella, guanciale, Cacklebean egg yolk, black pepper, confit yukon potato	10.5
Add Truffle supplement	10

Grill, Sharing & Specials

230g — Cumbrian native ribeye, confit San Marzano tomato	24
Baked Cornish cod, Secrets farm beetroots & their leaves, mustard yogurt	22.5
Chargrilled Cornish monkfish, panzanella salad	23
Grilled Cumbrian rump of lamb, Cipollini onions, English ricotta, broad bean	

Drinks

Bloody Mary	9.75
"Estate Bellini" Elderflower, Peach puree, prosecco	6.5

Prosecco Brut, Terre di

Non-Alcoholic 0%

Virgin Mary	6.5
"Oro Rosso" Blood orange sherbet, thyme, sicilian lemon tonic	6.5
"Rosella" hibiscus, cranberry, basil, mint, lemon, soda	6.5

*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.