

Hai Cenato ?

By Jason Atherton & Paul Hood

Guest Chef Pizza of the month

by Ashley Palmer-Watts of Dinner Knightbridge, London

Dattarino, octopus, Nduja, ricotta, black olive, parsley & garlic oil 14.5

1.00 per pizza will go to
Hospitality Action charity

Garlic & chilli pizza bread 3.5

Small Plates

- Pink Lady apple, hazelnuts
& parmesan creme fraiche,
lovage, crispy kale 8/16
- Cobble Lane Cured salamis
and meats, breads &
Nocezzara olives 9/18
- BBQ heritage tomatoes,
English burrata, basil,
mostocotto 9.5
- Grilled octopus & Cornish
squid, Paimpol beans, chicken
stock emulsion, Nduja, San
Marzano tomatoes 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
- Casarecce, cockles & clams,
chilli & garlic, etrog lemon,
sourdough 15
- Summer pea & broad bean
risotto, Cornish crab,
mint, rocket 15

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, oregano, zucchini
flowers, truffle honey,
parmesan 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, 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 & Specials

- 230g - Cumbrian native
ribeye, confit San Marzano
tomato 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 sott'olio 26

Sides

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