

# Hai Cenato ?

By Jason Atherton & Paul Hood

## Guest Chef Pizza of the month

by Jonny Lake of The Fat Duck, Bray

"My Greek Holiday"

Feta, black olive, saganaki, pickled rock samphire, sesame, anchovy,  
green pepper oil, beet tops, fig essence 14.5

1.00 per pizza will go to  
Hospitality Action charity

### Small Plates

Garlic & chilli pizza bread 3.5

Pink Lady apple, hazelnuts  
& parmesan creme fraiche,  
lovage, crispy kale 8/16

Cobble Lane Cured salamis  
and meats, breads &  
Noceallara 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

Parmesan & herbs arancini,  
aged Prosciutto 7.5

### Pasta & Risotto

Corzetti, glazed beef  
shin ragu, tomato, sage,  
Berkswell 14

Ravioli of salt baked  
Parsley root, mint, ricotta,  
sweet & salted walnuts 14

Linguine, cockles & clams,  
chilli & garlic, etrog lemon,  
sourdough 15

Risotto of mascarpone,  
braised rabbit, radicchio,  
marsala, parmesan 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

Baked Cornish cod,  
Secretts 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  
& 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

\*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.