

# Hai Cenato ?

By Jason Atherton & Paul Hood

## GUEST CHEF PIZZA OF THE MONTH

by Tom Aikens "Fully loaded turkey"

Highgate farm turkey, smoked bacon, spiced cranberries, sage stuffing, bread sauce, chipolatas 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	9/17.-
Cobble Lane Cured salamis and meats, sourdough bread & Nocellara olives	10/19.-
English burrata, caramelised pear, Castelfranco radicchio, chestnut	10.-
Grilled octopus & Cornish squid, Paimpol beans, chicken stock emulsion, Nduja, San Marzano tomatoes	14.-
Seabass crudo, orange, lime, dill, celery	11.-
Parmesan & herbs arancini, aged Prosciutto	8.5

### PASTA & RISOTTO

Corzetti, aged venison ragu, tomato, sage, Berkswell	15.-
Herb gnocchi, wild mushroom fricasse, parmesan veloute	15.5
Linguine, cockles, clams & mussels, chilli & garlic, etrog lemon, sourdoug	16.-
Risotto of mascarpone, braised rabbit, radicchio, marsala, parmesan	16.-

### PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	13.5
Speck d Aosta, Nduja, spinach, anchovy, harissa & olive	13.-
Grilled Italian zucchini, goats curd, chilli, oregano, truffle honey, parmesan	11.5
San Marzano tomato, London mozzarella, basil & parmesan	9.5

### PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	13.-
Taleggio, chanterelle mushrooms, caramelised onion, thyme & garlic	11.-
Smoked fior di latte, Cumbrian chicken, BBQ sweetcorn, smokey mayonnaise, parsley	12.-
Mozzarella, guanciale, Cacklebean egg yolk, black pepper, confit Yukon potato	11.5
Add	
Truffle supplement	10.-

### GRILL & SPECIALS

Middle white pork fillet, savoury polenta, heritage carrot, cracked hazelnuts	26.-
230g - Cumbrian native ribeye, confit San Marzano tomato	25.-
Baked Cornish cod, Secretts farm beetroots & their leaves, mustard yogurt	23.5
Grilled whole boneless bream, spinach, ceps, confit Pippa potato	24.-
Confit lamb breast, pearl barley, English ricotta, salt baked Jerusalem artichoke, anchovy gremolata	25.-

### SIDES

Tenderstem broccoli, chilli, garlic, toasted almonds	5.5
Rocket, lemon vinaigrette, parmesan	5.5
Cracked potato, garlic aioli, rosemary sea salt	5.5

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.