

# 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

## WEEKEND BRUNCH

Garlic & chili pizza bread	3.5
French toast, Amalfi lemon curd, wild berry compote	8.-
Grilled poppy seed cake, clotted cream & honey	8.5
Lemon, ricotta pancakes, maple syrup, strawberries	10.-
Cacio e pepe, smoked mackerel, butter poached potatoes, flat parsley	10.-
Breakfast Pizza - San Marzano tomato, sausage, prosciutto, mushroom, egg	10.5
Chargrilled vegetables, slow poached egg	10.5
Chicken, Pork & Fennel sausage in brioche, onion & thyme	11.-
Add pan fried Arlington white egg	13.5
Frittata of Jersey potato, smoked ham hock	14.5

## SMALL PLATES

Pink Lady apple, hazelnuts & parmesan creme fraiche, lovage, crispy kale	9/17.-
Parmesan & herbs arancini, aged Prosciutto	8.5

## PASTA & RISOTTO

Corzetti, aged venison ragu, tomato, sage burnt butter, Berkswell	15.-
Risotto of confit ham hock, chesnuts and crisp sprouts	16.-

## SIDES

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

## 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, SHARING & 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.-

## DRINKS

Bloody Mary	9.75
"Estate Bellini" Elderflower, Peach puree, prosecco	6.5
Prosecco Brut	7.-
Virgin Mary	6.5
"Oro Rosso" Blood orange sherbet, thyme, sicilian lemon tonic	6.5
"Rosella" Hibiscus, cranberry, basil, mint, lemon, soda	6.5

## NON-ALCOHOLIC 0%

\*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.