

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Tom Sellers of "Restaurant Story"

Old spot cured ham, caramelised pineapple, mozzarella, pineapple sage, burrata 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, soft polenta, aragula pesto	14.-
Seabass crudo, orange, lime, dill, celery	11.-
Parmesan & herbs arancini, aged Prosciutto	8.5

PASTA & RISOTTO

Corzetti, beef shin ragu, tomato, sage, Berkswell	15.-
Herb gnocchi, wild mushroom fricasse, parmesan veloute	15.5
Linguine nere, Cornish white crab, brown crab butter, capers	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 onion & kabucha squash, goats curd, chilli, oregano, truffle honey, parmesan	12.5
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, smoked pancetta, Cacklebean egg yolk, black pepper, confit Yukon potato	11.5

OUR SOURDOUGH PIZZA
USING BRITISH MILLED
FLOUR & LONDON MADE
MOZZARELLA

GRILL & SPECIALS

Cumbrian pork chop "alla Milanese," burrata, basil pesto	26.-
250g - Grilled New York striploin, salsa verde, cracked potato	28.-
Baked Cornish cod, Secretts farm beetroots, monks beard, mustard yoghurt	23.5
Grilled whole boneless bream, spinach, ceps, confit Pippa potato	24.-
Chargrilled lamb rump, pearl barley, English ricotta, salt baked Jerusalem artichoke, anchovy gremolata	25.-

SIDES

Roast Brussel sprouts, chilli, garlic, toasted almonds	5.5
Rocket, lemon vinaigrette, parmesan	5.5
Cracked potato, garlic aioli, rosemary sea salt	5.5



*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.