

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

WEEKEND BRUNCH

Garlic & chilli 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 haddock, 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, beef shin ragu, tomato, sage burnt butter, Berkswell 15.-

Linguine nere, Cornish white crab, brown crab butter, capers 16.-

Risotto of mascarpone, braised rabbit, radicchio, marsala, parmesan 16.-

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

PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata 13.5

Speck d Aosta, Nduja, spinach, anchovy, harissa & olive 13.-

Grilled onion & kabocha 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

Add

Truffle supplement 10.-

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.-

DRINKS

Bloody Mary 9.75

"Estate Bellini" Elderflower, Peach puree, prosecco 6.5

Prosecco Brut 7.-

NON-ALCOHOLIC 0%

Virgin Mary 6.5

"Oro Rosso"
Blood orange sherbet, thyme, sicilian lemon tonic 6.5

"Rosella"
Hibiscus, cranberry, basil, mint, lemon, soda 6.5

*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.