

# Hai Cenato ?

By Jason Atherton and Paul Hood

## GUEST CHEF PIZZA OF THE MONTH

by Massimo Bottura of "Osteria Francescana"

Cotechino, Silano Fior di latte, Parmigiano-Reggiano, caramelised onion, Aceto Balsamico Tradizionale di Modena 14.5

1.00 per pizza will go to Hospitality Action charity

### 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, Copper Maran egg yolk, black pepper, confit Yukon potato 11.5

### SNACKS

Chilli and garlic pizza bread 3.5

Cracked potato, garlic aioli, rosemary sea salt 5.5

Cobble Lane Cured salamis and meats, sourdough bread & Nocellara olives 10/19.-

Parmesan & herbs arancini, aged Prosciutto 8.5

\* 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.