

Hai Cenato ?

By Jason Atherton & 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

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

- Risotto of mascarpone, braised rabbit, radicchio, marsala, parmesan 11/17.-
- Pappardelle, aged beef ragu, brown butter sage, Berkswell 15.-
- Herb gnocchi, wild mushroom fricasse, parmesan veloute 15.5
- Linguine nere, Cornish white crab, brown crab butter, capers 16.-
- Penne Arrabbiata, San Marzano tomato, chilli, Olio d'Oliva 13.-

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

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

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.